










Fiery Black Pepper Chicken with Chili Flakes

Ingredients:

- 1 lb (450g) boneless chicken thighs, cut into bite-sized pieces 🍗
- 2 tbsp vegetable oil 🍷
- 1 medium onion, sliced 🧅
- 4 cloves garlic, minced 🧄
- 1-inch piece ginger, grated 🍵
- 1-2 tbsp black pepper, freshly ground 🌶️

- 1 tsp chili flakes (adjust to taste) 
- 2 tbsp soy sauce 
- 1 tbsp oyster sauce 
- 1 tbsp rice vinegar 
- 1 tsp sugar 
- Salt to taste 
- Fresh cilantro, for garnish 

Directions:

Heat vegetable oil in a large skillet or wok over medium-high heat.

Add sliced onions and sauté until they become translucent.

Stir in minced garlic and grated ginger, cooking for an additional minute until fragrant.

Add the chicken pieces to the skillet, cooking until they are browned and cooked through, about 5-7 minutes.

Sprinkle in the freshly ground black pepper and chili flakes, stirring to coat the chicken evenly.

Pour in soy sauce, oyster sauce, rice vinegar, and sugar, mixing well to combine.

Season with salt to taste.

Cook for another 2-3 minutes, allowing the flavors to meld together.

Remove from heat and garnish with fresh cilantro before serving.

Enjoy this spicy and flavorful dish with steamed rice or noodles!

Prep Time: 10 minutes | Cooking Time: 15 minutes | Total Time: 25 minutes

Kcal: 320 kcal per serving | Servings: 4 servings

This Fiery Black Pepper Chicken with Chili Flakes is a bold and spicy dish that packs a punch! Perfect for those who love heat, this recipe is quick and easy, making it an excellent choice for weeknight dinners. The combination of black pepper and chili flakes creates a mouthwatering flavor that will leave your taste buds tingling. Serve it over rice or noodles for a satisfying meal that's sure to impress family and friends!