

Indonesian Sambal Chicken

Recipesenclave



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Ingredients:

- 1 lb chicken thighs, cut into bite-sized pieces
- 2 tbsp sambal oelek (Indonesian chili paste)
- 2 cloves garlic, minced
- 1 tbsp ginger, minced
- 1 tbsp soy sauce
- 1 tbsp kecap manis (sweet soy sauce)
- 1 tbsp vegetable oil
- 1 tsp sugar
- Lime wedges, for serving
- Steamed rice, for serving

Instructions:

Heat oil in a wok over medium heat.

Stir-fry garlic and ginger until fragrant.

Add chicken and cook until browned.

Mix in sambal oelek, soy sauce, kecap manis, and sugar.

Cook until chicken is fully cooked and sauce thickens.