

Indonesian Chicken Stir-Fry in Chili Sauce



Sirve:

6 servings

Pieza:

3 Qt. Ultimate Culinaire with Cover (Limited Edition)

Valora: ★★☆☆☆

Contribuido por:

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Descripción de la Receta:

Need some spice in your life? We got you covered with this Indonesian chicken stir-fry recipe. Layers upon layers of smokey heat will leave your palate coming back for more. Serve over rice or noodles and garnish with green onions.

Hungry for more? Check out this [Saladmaster Ultimate Culinaire promotion!](#)

3 shallots, shredded, use Cone #2
2 garlic cloves, minced, use Cone #1
2 lbs
chicken thighs, skinless, boneless, cubed
(3/4
kg)
5 tbsp
chili paste with soya bean oil
(81
g)
2 tbsp

soy sauce, low sodium

(32

g)

2 cups

long green beans, washed, ends cut

(220

g)

1 long red chili, fresh, sliced

2 long red chilies, dried, soaked in hot water and sliced

2 green onions, sliced, use white and green parts,

Preparación :

1. Preheat Ultimate Culinaire over medium-high heat until several drops of water sprinkled in pan skitter and dissipate, approximately 5 - 7 minutes.
2. Add shallots and garlic and sauté for 3 minutes.
3. Add chicken thighs, cover and cook until cooked through, approximately 7 minutes.
4. Add chili paste and soy sauce and combine, cover and cook 4 mins.
5. Add green beans, fresh red chilies, dried red chilies and green onions, combine, cover and cook for 2 minutes.
6. Serve immediately over rice or noddles, garnish with more green onions.

Consejos:

- Add more or less chilies for heat. Adjust to your preference.

Información nutricional por ración

Calorías: 123

Grasa Total: 4g

Grasa 0g

Saturada:

Colesterol: 42mg

Sodio: 343mg

Carbohidratos: 9g

Fibra 1g

Dietética:

Azúcar: 4g

Proteína: 12g