



Kung Bo Chicken



CHNG Kee's sauce(s) used:

- CHNG Kee's Kung Bo Sauce
- CHNG Kee's Light Soya Sauce
- CHNG Kee's Sesame Oil

Ingredients

- ½ jar CHNG Kee's Kung Bo Sauce
- 2 tbsp CHNG Kee's Sesame Oil
- 1 tbsp CHNG Kee's Light Soya Sauce
- 2 tbsp cooking oil
- 1 tbsp water
- 2 tsp corn flour
- 500 gm chicken meat (diced)
- 100 gm cashew nut
- 20 gm dried chilli
- 6 pcs ginger (thinly sliced)
- 2 stalks spring onion
- 2 cloves garlic (sliced)

Serves 4

Cooking Method

1. Marinate chicken meat cubes with CHNG Kee's Light Soya Sauce, CHNG Kee's Sesame Oil and corn flour for 10 mins, and stir-fry in hot cooking oil for 2 - 3 mins.
2. Drain oil, and put aside.
3. Stir-fry dried chillies until brownish in colour, and add ginger and garlic to stir-fry until fragrant.
4. Add chicken meat cubes, cashew nuts and spring onion, and stir-fry.
5. Add CHNG Kee's Kung Bo Sauce.
6. Stir-fry till it is cooked, and serve.

