

Le' Spice Five Spice Powder Spice Mix Recipe:

Honey Chicken



Serves 4

Ingredients

500 Grams Chicken thigh fillets sliced in strips
1 brown onion finely sliced
1 teaspoon garlic paste
1 teaspoon ginger paste
3 bird eye chili deseeded and finely chopped
4 shallots finely sliced diagonally
1 teaspoon Le' Spice Five Spice Powder Spice Mix
2 tablespoon Honey
2 teaspoon oyster sauce
3 tablespoon soy sauce
2 tablespoon oil

Method

The Marinade

Mix well Le' Spice Five Spice Powder, Honey, oyster sauce and soy sauce in a mixing bowl. Add the chicken strips into the mixing bowl, mix until the chicken is well coated with the marinade.

Leave it in to marinate for 1 hour

Heat up the wok with oil

Stir fry the ginger, garlic and chili for a minute

Add the marinated chicken and stir fry for few minutes

Let it shimmer and keep stirring occasionally until all the juices have dried up

Scatter the slice onion and shallot and turn off the flame

Serve with boiled rice