

## Le' Spice Schezwan Chilli Seasoning Recipe:

### Schezwan Chilli Chicken Stir Fry



Serve 4

#### **Ingredients**

- 4 chicken thigh fillets cut into strips.
- 2 tablespoon of oil
- 1 tablespoon of garlic paste
- 1.5 teaspoon of salt (or adjust the salt to your own taste)
- 1 tablespoon of hoisin Sauce (you can find this in the Asian Section of your supermarket)
- 1 tablespoon of oyster sauce (you can find this in the Asian Section of your supermarket)
- 3 teaspoon of **Le' Spice Schezwan Chilli Seasoning**
- 2 shallot, roughly chopped
- 2 shallot, roughly chopped for garnishing
- 1 onion thinly sliced for garnishing

#### **Method**

Heat the wok over a high heat  
And when the wok is smoky, add the oil  
And follow with the garlic  
Give it a quick stir  
Then quickly add the chicken strips  
Stir fry the chicken until it changes in color for around about 5 minutes  
Splash with a little bit of water if they are drying out

Then season with salt, hoisin sauce, oyster sauce, and **Le' Spice Schezwan Chilli Seasoning**

Keep stirring for 5 minutes

Then garnish with shallot and onion.

Turn of the flame and stir the shallot and onion through the chicken

The heat will soften the onion a bit and you still want to retain some of the crunch

Serve with steam jasmine rice













