

Stir-fried Chicken with Peanut Satay Sauce



Ingredients

- Wicked Gourmet Peanut Satay Sauce warmed
- 2 eggs
- 600g chicken breast fillets, thinly sliced
- 1 red capsicum, halved, deseeded, thinly sliced
- 1 x 125g pkt baby corn, halved diagonally
- 150g snow peas, trimmed, halved diagonally
- Steamed SunRice White Medium Grain Rice, to serve
- Coriander sprigs, to serve
- Shallots, thinly sliced, to serve
- 2 egg whites
- 1 garlic clove, crushed
- 80ml (1/3 cup) chicken stock
- Pinch of ground white pepper
- Lime wedges, to serve

• Directions:

- Lightly whisk the eggs and egg whites in a bowl. Heat a wok over high heat. Spray with olive oil spray. Add half the egg, tilting the wok to cover the base. As the egg sets, lift the edge so any uncooked egg runs underneath. Cook for 1-2 minutes or until set. Turn and cook for a further 30 seconds. Transfer to a plate. Repeat with the remaining egg.
- Wipe the wok clean. Spray with olive oil spray. Add one-third of the chicken. Stir-fry for 2-3 minutes or until golden. Transfer to a plate. Repeat, in 2 more batches, with olive oil spray and the remaining chicken, reheating the wok between batches.
- Add the extra garlic to the wok. Stir-fry for 1 minute. Add capsicum, corn and snow peas. Stir-fry for 1 minute. Add stock. Cook, stirring, for 5 minutes, or until the liquid evaporates and the vegetables are tender crisp. Stir in the chicken, pepper and kecap manis.
- Thinly slice the omelette. Divide rice among serving bowls. Top with the stir-fry. Drizzle the satay sauce over top. Top with omelette, coriander and shallot. Serve with lime wedges.



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