

Chinese Style Chicken (or Vegetarian equivalent =ve)

by Lars Åkerlund for George Moraitis

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12 persons

This is what you need:

1 1/2 kg chicken breast/ve cut in small pieces
1 1/2 glass white wine
1 glass cornstarch mixed up with same amount of water
1 glass soy sauce
1 glass sesame oil
3-6 tablespoons hot chili sauce
3 tablespoons rice vinegar
12 cloves of garlic
quite a few bunches of green onions
3-6 teaspoons of sugar
3 cans of chestnuts
6 tablespoons of chopped peanuts or cashew nuts
lots of fresh coriander

Directions:

Make the marinade for the chicken/ve:

mix half of the wine, half of the soy sauce, half of the oil and half of the cornstarch water mix and mix well. Blend well into the chicken and put into the fridge for half an hour.

Make the sauce:

Combine the rest of the wine, the soy sauce, the oil, the cornstarch water mix, the sugar, the vinegar and the hot sauce. Add most of the the green onion, chestnuts, garlic and peanuts. Heat it up and mix well.

Final step:

Fry the chicken/ve well in a large pan. When well done, add the sauce and let the it simmer together until the sauce thickens.

Serve with with fresh coriander and remaining green onion on top.

Serve with jasmine rice.

And lots of wine.