20-Min Soy Sauce Chicken

Ingredients

- 500 g Chicken Fillet
- 2 tbsp Corn Oil
- 2 batang Cinnamon
- 3 Star Anise
- 4 Cardamom
- 1 Red Onion
- 3 cm Ginger
- 4 cloves Garlic
- 2 Stalks Lemongrass
- 2.5 tbsp MAGGI® Oyster Sauce
- 4 tbsp Dark Soy Sauce
- 4 Red chili
- 100 g Spring Onion

Instruction

1. In a wok, heat up the oil and sauté the cinnamon, star anise, cardamom, red onion, ginger, garlic and lemongrass until fragrant.

2. Once you can smell the wonderful aroma of the spices, add in the chicken pieces and give it a good stir.

3. Then, add in the MAGGI® Oyster Sauce and dark soy sauce, stir until the chicken is well coated in the sauce and cooked thoroughly.

4. Finally, add in the red chillies, spring onions and the red onion wedges before giving it one final stir.

5. Serve immediately over a steaming plate of rice. This easy recipe will be a winner every time you make it.

Nutrition

Carbohydrates	19.92 g
Energy	276.47 kcal
Fats	7.65 g
Protein	32.38 g

21 Minutes

4 servings