



Stir Fried Sliced Chicken

Ingredients:

- 1 tbsp YEO'S HOI SIN SAUCE
- 3 tbsp Cooking Oil
- 4 cloves Garlic, finely chopped
- 1 tsp YEO'S PURE SESAME OIL
- 1 Red Bell Pepper, bite-size cube
- 80g Roasted Cashew Nut
- Salt (optional)
- Spring Onion, finely chopped, to garnish

For Marinade:

- 1 tbsp YEO'S HOI SIN SAUCE
- 400g boneless Chicken Breast, cubed

Cooking instructions:

1. Marinate chicken with YEO'S HOI SIN SAUCE for 10 minutes.
2. Stir-fry garlic and chicken in heated oil till cooked
3. Add YEO'S HOI SIN SAUCE, bell pepper, cashew nut and stir-fry for 1 minute.
4. Add YEO'S PURE SESAME OIL, garnish and serve.