

Indonesian Chicken Stir-Fry in Chili Sauce



Makes:

6 servings

Utensil:

3 Qt. Ultimate Culinaire with Cover (Limited Edition)

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Recipe:

Contributed By:

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Recipe Description:

Need some spice in your life? We got you covered with this Indonesidan chicken stir-fry recipe. Layers upon layers of smokey heat will leave your palate coming back for more. Serve over rice or noodles and garnish with green onions.

Hungry for more? Check out this [Saladmaster Ultimate Culinaire promotion!](#)

3 shallots, shredded, use Cone #2
2 garlic cloves, minced, use Cone #1
2 lbs
chicken thighs, skinless, boneless, cubed
(3/4
kg)
5 tbsp
chili paste with soya bean oil
(81
g)

2 tbsp
 soy sauce, low sodium
 (32
 g)
 2 cups
 long green beans, washed, ends cut
 (220
 g)
 1 long red chili, fresh, sliced
 2 long red chilies, dried, soaked in hot water and sliced
 2 green onions, sliced, use white and green parts,

Directions:

1. Preheat Ultimate Culinaire over medium-high heat until several drops of water sprinkled in pan skitter and dissipate, approximately 5 - 7 minutes.
2. Add shallots and garlic and sauté for 3 minutes.
3. Add chicken thighs, cover and cook until cooked through, approximately 7 minutes.
4. Add chili paste and soy sauce and combine, cover and cook 4 mins.
5. Add green beans, fresh red chilies, dried red chilies and green onions, combine, cover and cook for 2 minutes.
6. Serve immediately over rice or noddles, garnish with more green onions.

Tips:

- Add more or less chilies for heat. Adjust to your preference.

Nutritional Information per

▼ Serving

Calories: 123
Total Fat: 4g
Saturated Fat: 0g
Cholesterol: 42mg
Sodium: 343mg
Total 9g
Carbs:
Dietary Fiber: 1g
Sugar: 4g
Protein: 12g