

## Cambodian Stir-fried Chicken



## Ingredients

- 900 g of chicken thigh sliced
- 1 cup of sliced yellow onion
- 1 sliced jalapeno pepper
- 1/3 cup of ginger sliced thin
- 2 garlic clove mince
- 2 tbsp of oyster sauce
- 2 tbsp of soy sauce
- 1 tbsp of fish sauce
- 1 tbsp of sugar
- 2 spring onions for garnish chop
- 3 tbsp of vegetable oil for stir fry

## Instructions

- Mince the garlic, grate the ginger, and slice the chicken and onion.
- Heat the oil in a large non-stick pan over medium-high heat. Add the garlic and ginger, and stir-fry for 30 seconds, or until fragrant.
- Add the chicken and cook until no longer pink.
- Stir in the oyster sauce, soy sauce, and sugar. Cook until the sauce is slightly thickened.
- Add the onion and stir-fry until tender. Garnish with spring onions.
- Serve immediately over rice. For a saucier dish, add a splash of water to the pan and cook for an additional minute. Adjust seasoning to taste.