



**Forum: International Dishes**

**Topic: recipes to share**

**Subject: Re: recipes to share**

Posted by: Annie

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Hi everyone here is another quick chicken dish.

Chicken, ginger and shallots

500g chicken thigh fillets, cut into cubes  
2 tablespoons ginger thinly sliced  
150g sugar snap peas  
4 shallots sliced  
3x70g instant noodles  
1 tablespoon sesame oil  
1/3 cup oyster sauce

1. Cook noodles in a pan of boiling water for 2-3 minutes, stirring occasionally, Drain and separate stands with fork.
2. Heat wok on high and add sesame oil and ginger. Stir fry for 1 minute, until fragrant. Stir fry chicken for 3-4 minutes, until browned. Add oyster sauce, sugar snap peas, drained noodles and 2 tablespoons water. Gently stir fry for 2 minutes. Remove from heat and stir through shallots. serves immediately.