Chicken stir fry

Ingredients

2 Chicken breast

1 pepper

1 onion

1 small piece of Ginger

6 tbsp soy sauce

2 tbsp honey

spice

1 tbsp cooking oil

Equipment List

Small bowl Knife Spoon Peeler **Frying pan Chopping boards Garlic press**

4 mushrooms

6 broccoli florets

1 clove garlic

2 tsp Chinese five

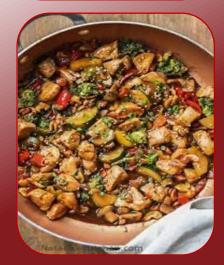
Step 1: Cut your chicken into small bitesize pieces. In a bowl, mix your soy sauce and five spice. Then pour this over the chicken to

Step 2: Peel your garlic and crush. Peel ginger and chop into fine pieces. **Chop your** vegetables.

Step 3: Place chicken in frying pan with oil and cook on medium/high heat until it is cooked through.



Step 4: Add the vegetables to the pan and cook for another 3 minutes and add your sauce mixture. Cook for another 3 minutes to ensure your chicken is fully cooked. Add the honey and any extra soy sauce to taste.



Step 5:

Serve with preprepared noodles.







marinate.

Wooden triangle