

## **Chinese recipe Oxo : chicken and vegetable stir fry / Tesco.**

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**TESCO**

RECIPE IDEAS

Chinese  
RECIPE

A taste of the  
Orient



AS  
SEEN ON  
TV

**OXO**

## Chicken and Vegetable Stir Fry

Approximate cooking time: 7 minutes.

Take Chicken  
& Vegetables



**1** Stir fry  
chicken  
with oil



**2**  
*Crumble  
in Cubes*



**3** Add  
Vegetables



**4** Serve





# Chinese RECIPE OXO

## Chicken and Vegetable Stir Fry

**SERVES 4**

Approximate cooking time: 7 minutes.

### INGREDIENTS

- ◆ 350g/12oz BONELESS CHICKEN BREAST
- ◆ 2 CELERY STICKS
- ◆ 1 MEDIUM CARROT
- ◆ 2.5cm/1in PIECE OF ROOT GINGER  
OR 2.5ml/1/2 tsp GROUND GINGER
- ◆ 1 MEDIUM RED PEPPER
- ◆ 1 MEDIUM YELLOW PEPPER
- ◆ 1 MEDIUM COURGETTE
- ◆ 1 BUNCH SPRING ONIONS
- ◆ 227g CAN WATER CHESTNUTS
- ◆ 3 CHINESE OXO SEASONING CUBES
- ◆ 60ml/4 tbsp DRY SHERRY
- ◆ 15ml/1 tbsp OIL

### METHOD

1. Skin and thinly slice the chicken. Trim and slice the celery diagonally. Peel and cut the carrot into thin sticks. Peel and grate the root ginger. Halve the peppers, discarding the stem and seeds, and slice into strips. Slice the courgette, discarding the stalk. Trim and slice the spring onions, diagonally. Drain the can of water chestnuts. Crumble 2 Seasoning cubes into the sherry.
2. Heat the oil in a wok and add the chicken. Crumble over 1 Seasoning cube. Cook over a high heat, stirring, until the chicken is light golden brown.
3. Add the celery, carrot and ginger and cook, stirring, for 1 minute.
4. Add the peppers and courgette and cook, stirring, for 1 minute.
5. Add the spring onions, water chestnuts and sherry mixture. Cook, stirring, for 1 minute. Serve immediately.



### More Information

If you would like to receive further recipes for these and other Oxo cubes, please write, enclosing an A5 S.A.E., to the following address:

**Oxo Recipe Card Offer, PO Box 100, Burnley, Lancs., BB11 1DT.**

