

## Sweet And Spicy Seven Seas Chicken

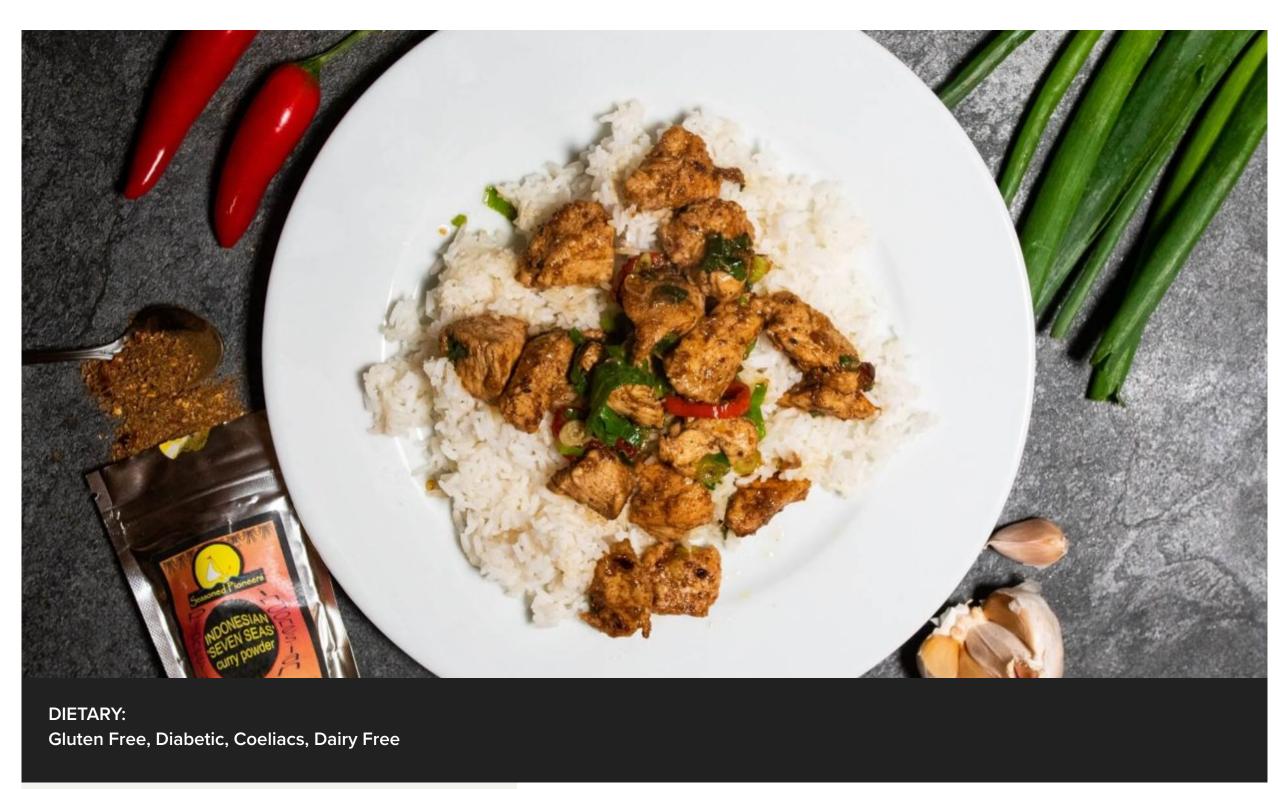
### Other recipes

**Sweet And Spicy Seven Seas** 

Chicken

**INDONESIAN** 

**TAKE A LOOK** 



Method

#### Step 1:

#### Step it

In a bowl, combine the chopped chicken and 2 tbsp of cooking oil with the Indonesian Seven Seas Spice mix until evenly coated. Set aside and leave to marinate for at least 20 minutes.

PRINT THIS RECIPE 🖶

## Once the chicken has been marinated, heat 2 tbsp of cooking oil in a wok over a medium heat.

Step 3:

minutes.

Step 2:

Add the garlic, red chilli and chicken to the wok and stir continuously for 2

#### Step 4:

Add the soy sauce, salt and black pepper and stir for a further 2 minutes.

#### Step 5:

chicken is cooked through.

Add the spring onions and stir for a further 1 minute before serving. Ensure

#### Buy the ingredients for this recipe





Spicy Fried Meatballs With
Mexican Potatoes

MEXICAN, WORLDWIDE

TAKE A LOOK



And Egg

MIDDLE EASTERN, MIDDLE EAST

TAKE A LOOK

**MAKING THIS RECIPE** 

#### **Ingredients**

- 300g chicken breast, chopped into chunks
- 1 red chilli, thinly sliced
- 2 spring onions
- 2 cloves garlic, crushed
- 2 tsp Indonesian Seven Seas Spice
- 1 tsp black pepper
- ½ tsp salt
- 2 tbsp sweet soy sauce (kecap manis)
- 4 tbsp cooking oil

# Made something with our products?

SUBMIT A RECIPE