

# Sweet And Spicy Seven Seas Chicken

## Other recipes



DIETARY:  
Gluten Free, Diabetic, Coeliacs, Dairy Free

### 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

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#### Method

##### Step 1:

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.

##### Step 2:

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

##### Step 3:

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

##### Step 4:

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

##### Step 5:

Add the spring onions and stir for a further 1 minute before serving. Ensure chicken is cooked through.

### Buy the ingredients for this recipe



Sweet And Spicy Seven Seas  
Chicken

INDONESIAN

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MEXICAN, WORLDWIDE

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MIDDLE EASTERN, MIDDLE EAST

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