

Chicken Peanut Stir Fry

INGREDIENTS

For Sauce

- 1/4 cup chicken broth
- 2 tbsp tamari sauce
- 1 tbsp gf cornstarch
- 1 tbsp white sugar
- 1 tbsp white vinegar
- 1 tsp cayenne pepper

Stir-fry

- 1 tbsp vegetable oil
- 1/2 kilogram boneless chicken thighs, cut into 3/4-inch pieces
- 1 clove garlic, minced
- 1 red bell pepper, cut into 3/4-inch pieces
- 1/3 cup dry roasted peanuts
- 2 green onions, sliced

METHOD

1. Mix chicken broth, tamari sauce, gf corn starch, sugar, vinegar, and red pepper cayenne together in a bowl until the sauce becomes smooth.
2. Warm the oil inside a wok or large skillet over medium-high flame. Sauté chicken and garlic clove until the chicken is no pinker within the center for five to ten minutes.
3. Add red-colored bell pepper and sauté until slightly tender, about one minute.

4. Stir sauce into chicken mixture and prepare until thickened, about one minute. Stir peanuts into chicken mixture and garnish with onions.
