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Glazed Ginger-Garlic Chicken

Ingredients

6-8 chicken breasts – sliced into thin pieces
3 to 4 tbsp olive oil
1 tbsp fresh ginger – finely chopped
2 cloves garlic – finely chopped
1 tbsp garlic paste
1 tsp ginger paste
2 tbsp juice – lemon
1 tsp lemon zest
1 tsp juice – orange
1 tsp orange peel – chopped
4 1/2 tbsp honey
1/2 tsp sugar
1 tbsp soy
7 tbsp balsamic vinegar

Preparation

- 1 Keeping aside the chicken, lemon zest and orange peels, incorporate all the ingredients mentioned in a large bowl.
- 2 Then, add the chicken to the mix.
- 3 Allow the mix to coat all the chicken pieces well.
- 4 After that let the chicken marinate in the mix for around 30 minutes or until ready to cook.
- 5 Then place a large frying pan over medium to high heat.
- 6 Fry the chicken in batches until golden brown and properly cooked.
- 7 Once done, serve on a plate and garnish with the lemon zest and orange peels.
- 8 Best eaten hot with some chinese fried rice.

Cooks Note
