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Caramelised Chicken Strips



Ingredients

Chicken breast
Vegetable broth
Soy sauce
Sesame seeds
Paprika
Olive oil
Onion
Galic

Preparation

- 1 Cut the chicken into small pieces.
- 2 Then cut the onions and set aside.
- 3 In a small pan, warm the olive oil and garlic, saute.
- 4 Add the chicken and cook until caramelised.
- 5 Put the soy sauce then let it dry.
- 6 Add the vegetable broth and sprinkle some paprika and sesame seeds.

Cooks Note
