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## Kids' Club Recipe Sheet

<b>Recipe Name: Kids Hokkien Chicken</b>
<b>Chef/Restaurant: Simon Bryant The Hilton International Brasserie</b>

**Utensils:**

<b>Wok Knife and chopping board</b>
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**Ingredients:**

Quantity	Name of Ingredient:
90ml	Peanut oil
320g	Free range chicken thigh cut into 1cm wide strips
3 cloves garlic	Crushed
1 brown onion	Sliced
1 capsicum	Cut into strips
1 lge field mushroom	Sliced
1 carrot	Peeled, halved and then stir fry sliced
1 bunch broccoli	Cut into asian flowerettes(with long stems) blanched for 3mins in boiling water, remaining stem cut into stir fry slice(keep raw)
200g snow peas	De-stringed and diagonally sliced
500g hokkien noodle	
6tblspn Thai soy sauce	
3 teaspn white sugar	
2 handfuls bean sprouts	
1 bunch of coriander	Leaf and stem

**Method:**

<b>Get wok smoking</b>
<b>Add oil</b>
<b>Add garlic and onion and stir fry until soft</b>
<b>Add chicken fry until cooked <math>\frac{3}{4}</math> through</b>
<b>Add broccoli stem</b>
<b>Add capsicum, mushroom, carrot, snow peas and stir fry for a minute or so</b>
<b>Add noodles. If it sticks ad very small amounts of water to deglaze, but don't add too much or you will steam and sog everything</b>
<b>Add soy, beansprouts and coriander, stir through and immediately remove from heat</b>
<b>Serve</b>