



CHINA



Sichuan Style “Bang Bang” Chicken

6 Servings

Ingredients

10 fluid ounces – prepared Sichuan stir fry sauce
4 tbsp – sun butter (or peanut butter)
15 ounces – cooked diced chicken breast
1½ cups – shredded green cabbage
2 tbsp – cooking oil
½ tsp – kosher salt
1/8 tsp – ground black pepper
½ tbsp – minced garlic
½ tbsp – minced fresh ginger
1 tbsp – sesame seeds
1½ ounces – thinly sliced scallions
1½ cup – sliced cucumber

Method

1. Heat the diced chicken according to manufacturer’s recommendation.
2. Heat the sauce according to manufacturer’s recommendation. Once hot, add the sun butter and stir in until it dissolves.
3. Combine the heated chicken and sauce and hot hold for service.
4. Heat a sauté pan over medium heat and cook the shredded cabbage in the canola oil for 2 -3 minutes until it begins to soften.
5. Add the garlic, ginger, salt and pepper and continue cooking until the mixture is golden brown. Keep an eye on the heat to make sure you do not burn the garlic.
6. To serve, place equal amounts on each plate in the following order: cabbage, topped with cold cucumber, topped with hot sauced chicken.
7. Garnish each with sesame seeds and sliced scallions.

Serve and Enjoy!