

NONA Kung Pao Chicken



NONA's Special Ingredients

6 tablespoons **NONA** Oyster Sauce
5 tablespoons **NONA** Kicap Lemak Manis
½ teaspoon **NONA** Sesame Oil

Ingredients:

600g boneless chicken filet, diced
Salt

Sauce Ingredients:

1 yellow onion (Holland), coarsely diced
1 large red onion, coarsely diced
1 inch ginger, chopped
6 cloves garlic, chopped
8 dried chillies, chopped, soaked in water, and drained
2 stalks spring onions
½ red bell pepper, diced
½ yellow bell pepper, diced
150g cashew nuts
White pepper
Sugar
Salt
Corn flour mixed with water (optional)

Instructions:

1. Marinate chicken with salt, then set it aside.
2. Heat some oil in a pan, then fry the cashew nuts and dried chillies. Set aside.
3. Add **NONA** Kicap Lemak Manis, **NONA** Oyster Sauce, **NONA** Sesame Oil and some water, then mix until sauce thickens. Add sugar and salt to taste.
4. Masukkan Kicap Lemak Manis NONA, Sos Tiram NONA, Minyak Bijan NONA dan tuangkan sedikit air dan gaul sehingga kuah sedikit pekat. Masukkan gula dan garam.
5. Add the marinated chicken, bell peppers, fried cashew nuts and dried chillies, then stir fry. Add white pepper.
6. Add cornstarch if you prefer a thicker sauce.
7. Garnish with spring onions and serve.