

# Honey and soy chicken sautéed with snow peas and grilled peanut

**Recipe for 4 persons**

## Description

Chicken stir fry with aromas of honey and soy sauce served with snow peas and roasted peanuts.

## Note

You can serve this recipe with steamed rice or rice vermicelli.

## Ingredients

### For honey and soy marinated chicken

- 8 Unit(s) Boneless chicken thigh
- 2 Unit(s) Onion
- 40 Gr Fresh ginger
- 400 Gr Snow peas
- 6 Sprig(s) Fresh cilantro
- 50 Gr Peanuts
- 200 Gr Sprouted soybeans
- 200 Ml Sesame club house skillety sauce
- Olive oil
- Salt and pepper

### Chinese noodles

- 250 Gr Chinese noodles
- Olive oil
- Salt and pepper

## Preparation

- Preparation time **30 mins**

### General preparation

Cut chicken thighs into strips. Chop the onion. Trim the snow peas. Chop the ginger. Chop the coriander. Place the peanuts on a baking sheet and let them roast in the oven for 5 to 8 minutes. Coarsely chop the peanuts with a knife.

### Chicken sautéed preparation

Season chicken with salt and pepper. In a large skillet or wok, drizzle of vegetable oil and fry the chicken for about 3-4 minutes, until browned. Add onions and cook for 2 minutes. Add garlic and ginger and saute for a few seconds. Add honey (heat for a few seconds to make it very liquid), soy sauce, chicken broth, sesame oil and let simmer a few moments. Remove from heat and stir in the chopped coriander.

### Snow peas preparation

In a hot nonstick skillet, drizzle some olive oil and stir fry the snow peas. Season with salt and pepper to taste, add some sesame seeds and mix.

### To serve

In each plate, present a portion of chicken stir-fry. Add the snow peas and garnish the whole with the soybean sprouts and chopped roasted peanuts.

**Bon appétit!**