



As we've accumulated more Asian ingredients for these recipes it's made it easier for us to experiment with seemingly more complex recipes while still being within our self imposed budget.

Ingredients for the Chicken:-

- 5 Chicken Thighs, skin removed, de-boned and cut into bite sized pieces
- 2 Tbsp of Soy Sauce (Gluten free for us)
- 1 Onion, finely diced
- 2 Cloves of Garlic, minced
- 1 Tsp of Szechuan Peppercorns, ground
- 3 Spring Onions, chopped
- 20g of Peanuts, roughly chopped
- Oil to fry
- Salt & Pepper
- 6 Dried Bullet Chillies

Ingredients for the Sauce:-

- 2 Tbsp of Soy Sauce (Gluten free for us)
- 1 Tbsp of Shaoxing Wine
- 1 Tbsp of Balsamic Vinegar
- 1 Tbsp of Rice Wine Vinegar
- ½ Tbsp of Castor Sugar
- 4 Tbsp of Chicken Stock

1 Tbsp of Cornflour, mixed into 1 Tbsp of Water

Method:-

- (1) Marinade the Chicken with the Soy Sauce for 1 hour in the fridge.
- (2) Mix all the Sauce ingredients in a large bowl and set aside.
- (3) In a Wok add a little Oil and sear the Chicken.
- (4) When it is browned on all sides remove and set aside.
- (5) Add a little more Oil to the Wok and fry the Onions & Garlic until softened.
- (6) Add the chillies and cook for a further minute stirring so not to burn the chillies.
- (7) Add the Chicken along with the Peppercorns, Spring Onions and Peanuts.
- (8) Fry for a further 2 minutes.
- (9) Add the Sauce and stir fry until the Sauce has thickened.
- (10) Serve of Rive or Rice Noodles and garnish with sliced fresh Chillies, Spring Onions and crushed Peanuts.

This was really good. We're guessing that the smokey aftertaste from the Bullet Chillies gives the dish it's name?