

# Ginger Chicken with Peanuts and Bok Choi

Serves 10

## Ingredients

600gm Chicken strips  
150gm Diagonal cut carrots  
100gm Diced red peppers  
100gm Diced yellow peppers  
150gm Diced red onion  
200gm Bulb trimmed bok choy  
1.5 Tbsp Garlic ginger paste  
Grated Fresh ginger

## Seasoning

Vegetable oil

## Sauce

60 ml Soy sauce

## Garnish

Toasted Peanuts

*Estimated portion size per person: 130gm*

## Method

1. To marinate the chicken, blend oil, garlic ginger paste and the freshly squeezed of the grated ginger. Season the chicken and marinate. Proceed to grill chicken in a hot wok. Set aside when cooked through.
2. in a hot wok cook the vegetables, starting with the carrots, peppers, onions and finally bok choy.
3. Combine with chicken and toss with soya sauce
4. Garnish with toasted peanuts and serve