

Hoisin red cabbage & chicken



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Serves: 4

Preparation: 20 minutes

Cooking: 8 minutes



1/3 cup unsalted roasted peanuts
1 tbs peanut oil
300g broccoli, cut into small florets
4 green onions, halved and cut into 3cm lengths
1/4 small red cabbage, trimmed and finely shredded

1 large barbecued chicken, skin and bones discarded and flesh chopped
1/3 cup hoisin sauce
1 tbs water
steamed rice, to serve

1. Heat a wok over medium-high heat. Add peanuts and stir-fry for 1 minute or until golden. Remove and set aside.
2. Add oil to wok and heat until hot. Add broccoli and stir-fry for 1 minute. Add green onions, cabbage and chicken and stir-fry for 2-3 minutes or until cabbage wilts.
3. Add hoisin sauce and water to wok and stir-fry for 1 minute or until well combined. Toss through peanuts and serve with steamed rice.

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