



STRIPS OF CHICKEN IN VEGETABLE SAUCE



QimiQ BENEFITS

- Problem-free reheating possible
- Creamy indulgent taste with less fat
- Alcohol stable and does not curdle
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE CHICKEN

500 g	Chicken breast fillet, cut into strips
30 ml	Soy sauce
2 tbsp	Corn starch
1 tsp	Curry powder
	Salt
	White pepper
3 tbsp	Peanut oil

FOR THE VEGETABLE SAUCE

125	QimiQ Sauce Base
2 tbsp	Sunflower oil
1	Onion(s), finely shredded
1	Garlic clove(s), finely chopped
150 g	Leek, finely sliced
100 g	Carrot(s), sliced
150 g	Leaf spinach, cut into strips
50 ml	Dry white wine
350 ml	Clear vegetable stock
1 tbsp	Corn starch
40 ml	Soy sauce
	Salt
	White pepper

METHOD

1. Mix the soya sauce, corn starch, curry powder, salt and pepper together and use to marinate the chopped chicken for approx. 30 minutes.
2. Fry the chicken in the peanut oil. Remove from the pan and keep warm.
3. For the vegetable sauce, heat the oil. Sauté the onion, garlic and vegetables, stirring constantly. Reduce the heat, douse with the white wine and vegetable stock.
4. Stir the corn starch into the soya sauce and stir into the sauce. Cook for a further 5 minutes over low heat until the vegetable is firm to the bite.
5. Add the chicken to the vegetable sauce. Season with salt and pepper and finish with the QimiQ Sauce Base.