



Plum chicken & mushroom stir-fry

Serves 4

1/2 cup almonds (skin on)
1/4 cup peanut oil
750g chicken thigh fillet, trimmed, thinly sliced
300g cups mushrooms, halved
2 carrots, peeled, cut into matchsticks
1/4 cup plum sauce (SPC brand)
1 1/2 tbs Thai chilli stir-fry paste
125g snow peas, topped, shredded
Steamed jasmine rice, to serve

- 1.** Heat a wok over medium-high heat. Add almonds and stir-fry 3 minutes or until toasted. Remove to a plate. Increase the heat to high.
- 2.** Add 2 tsp oil and swirl to coat the wok. Add one-third of the chicken and stir-fry 2 minutes until golden. Remove to a plate, repeat with remaining oil and chicken in two batches. Add remaining 1 1/2 tbs oil to the wok. Add mushrooms and stir-fry 1 minute. Add carrot and stir-fry a further 1 minute.
- 3.** Combine plum sauce and thai chilli stir-fry paste in a bowl. Return the chicken to the wok. Add plum sauce mixture, snow peas and almonds and stir-fry for 2 minutes until heated through.
- 4.** Serve over jasmine rice.

TIP

Thai chilli stir fry paste is Asia At Home brand and comes in sachets or jars. You will find it near curry pastes in the supermarket.

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