KIKKOMAN

Hunter Style Chicken

Total time **40 mins** **40 mins** cooking time

INGREDIENTS

2 portion(s)

500 g	Chicken with skin
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
100 g	Spring Onions (chopped)
20 g	Garlic (sliced)
10 g	Sichuan Peppercorn (crushed)
10 g	Black Peppercorn (crushed)
20 g	Black Fungus Mushroom
5 g	Bay leaf
5 g	Cinnamon stick
5 g	Star Anise
20 ml	Refined Oil
5 g	Chicken Broth Powder
5 g	White Pepper Powder
1 tsp	Kikkoman Toasted Sesame Oil
1 tsp	Cooking Oil
10 g	Micro greens

PREPARATION

Step 1

Cut the Chicken into bite size portions with bone and skin on.

Step 2

Clean and soak Black Fungus Mushroom in hot water.

Step 3

Heat a wok and add oil.

Step 4

Add Bay leaf, Cinnamon stick, Star anise, Black peppercorn and Sichuan peppercorn.

Step 5

Stir fry these ingredients on a low flame for about 20 seconds.

Step 6

Add sliced garlic, chicken, and mushrooms.

Step 7

Add Kikkoman Soy Sauce and cook on a low flame for 30 minutes.

Step 8

Plate the preparation and garnish with spring onions and micro greens.