

# Sweet chilli chicken

## Ingredients

- 100g rice
- 1 chicken breast
- $\frac{1}{4}$  of an onion
- 1 tbsp tomato ketchup
- 1-piece of garlic
- A piece of ginger
- 1 spring onion
- 1 tbsp light soy sauce
- 1 tbsp sweet chilli sauce
- 1 tsp cooking oil

## Method

1. Cook the rice and sieve when ready
2. Chop up the onion, garlic, spring onion finely
3. Remove the skin and grate the ginger
4. Add the Ketchup, Soy sauce, sweet chilli sauce and cooking oil into a measuring jug. (**This is the sauce**)
5. Dice the chicken into bite size.
6. Fry the chicken for till it starts browning.
7. Add the garlic, ginger, onion.
8. Pour the sauce and mix well
9. Serve with rice and garnish with spring onion.