

## Chicken Saute with Celery

### Ingredients

Chicken fillet  
Celery  
Red capsicum  
Yellow capsicum  
Green capsicum  
Sesame seeds

### Seasoning

Salt & pepper  
Light soy sauce  
Shao Hsing wine  
Sesame oil  
Chicken powder  
Chicken stock  
Corn flour



### The Steps

Cut chicken fillet into smaller pieces.

Marinate chicken fillet with salt, pepper, light soy sauce, Shao Hsing wine, chicken powder & corn flour for about 15 mins.

Shred celery, red, yellow, green capsicums.

Fry chicken fillet till half-cooked. Put aside.

Stir-fry celery till soft. Add in capsicums and continue frying.

Add in chicken fillet.

Pour more Shao Hsing wine & chicken stock. Thicken the sauce with corn flour.

Add sesame oil and garnish the dish with sesame seeds.

Done!



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