

Black Pepper Chicken Recipe

Ingredients:

1 skinless and boneless chicken breast, about 8 oz. (cut into thin strips)
1 onion (sliced)
1 green bell pepper (cut into thin strips)
2 tablespoons soy sauce (use 1 tablespoon to marinate the chicken)
1 teaspoon freshly milled black pepper
1/4 teaspoon sugar
1/4 teaspoon Maggi seasoning
2 tablespoons oil

Method:

Marinate the chicken strips with 1 tablespoon of soy sauce for 10 minutes.

Heat up a wok and add cooking oil. When the cooking oil is hot, add the sliced onions and quickly stir-fry until aromatic and follow by the bell pepper and black pepper. Stir-fry for 1 minute and add in the chicken strips. Continue to stir-fry until the chicken is cooked. Add in soy sauce, Maggi sauce, sugar, and continue to stir-fry until the onions are caramelized. Dish out and serve hot.