



Ayam Tempura

Serving: Serves six (as part of a meal)

A traditional Peranakan dish, this recipe is proof that simple can be delish too. Sweet and spicy with a hint of zest, serve over steamed rice to mop up all the saucy goodness. Not a big fan of chicken? This versatile recipe also works with fish or pork.

Ingredients

500g chicken, cut into small chunks
1 large onion, sliced
2 red chillies, sliced
2 green chillies, sliced
1 tablespoon of Kwong Woh Hing Dark Soya Sauce
2 tablespoons of oil
½ teaspoon of salt
1 tablespoon of sugar
½ cup of water
Juice from 2 limes

Method

1. Heat the oil in a wok and add the sliced onions. Fry till the onion slices are soft and brown.
2. Add the chicken chunks to the wok and stir-fry till brown.
3. Season with soya sauce, salt and sugar. Allow to caramelise, then add water.
4. Once the chicken is tender, add the sliced chillies.
5. Drizzle the lime juice over the chicken just before serving.
6. If you prefer, garnish with some shredded lime peel for extra fragrance.

Adapted from Asian Larder: Asian Ingredients De-mystified by Sylvia Tan.