

SICHUAN STEAMED CHICKEN IN CHILI SAUCE

PREP TIME: 5MINS COOK TIME: 30MINS
PREPARES 3 SERVINGS



INGREDIENTS

Items marked with a * are included in our Sichuan Recipe Box.

For the Chili Oil:

- 1 cup cooking oil (we use canola oil, but soy or peanut oil works well)
- 2 thin slices of ginger, about a 1cm knob
- 1 green onion
- 1/2 tsp whole Sichuan peppercorn*
- 1 whole star anise*
- 1 cinnamon stick*
- 1/3 cup chili powder*
- 1/3 tbsp sesame seeds
- 1/2 tsp five-spice powder*

For the Chicken:

- 3 chicken legs / around 2.5 pounds (1.2kg) of dark chicken meat
- 2 thumbs of ginger (sliced)
- 2 stalk of green onions
- 1 tbsp cooking wine

For the Sauce:

- 8-10 tbsp your prepared Sichuan chili oil
- 2 tbsp Chinese vinegar*
- 1 tbsp sesame oil
- 2 tbsp cooking wine
- 1 tbsp Sichuan peppercorn powder*
- 2 tbsp sugar
- Pinch of salt
- 2 tbsp soy sauce
- 4 garlic cloves, minced

For Garnishing:

- 1/2 tbsp minced green onion
- 1/2 tbsp minced coriander
- 2 tsp of skinless peanuts, toasted
- White sesame seeds

DIRECTIONS

1. To make the chili oil: In a small pot, add oil, ginger, green onions, Sichuan peppercorns, cinnamon stick, and star anise. Over medium heat, slowly fry until the ingredients turn brown, and then turn off the heat. Remove the peppercorns, cinnamon stick, and star anise from the oil. In a heat-safe bowl, combine chili powder, 5-spice powder, and sesame seeds. Pour the hot oil over the chili powder mixture and let it steep. Chili oil should be kept in a glass jar and refrigerated for future use once cooled.
2. For the Chicken: Place prepared ginger slices, spring onions, and cooking wine into a small pot filled with water (just enough to cover the chicken).
3. Bring it to a full boil then turn the heat down to low. Leave to simmer with a lid on for 10 minutes.
4. Turn off the heat and keep the chicken in the pot (covered) for a further 10 minutes.
5. Transfer the chicken into a bowl of cold water (ideally with ice cubes). Leave to cool for 10 minutes.
6. Carefully remove the bones of the chicken legs. Slice the flesh into 1-2 cm wide strips.
7. Mix around 6 to 8 tbsp of your prepared chili oil with the sauce ingredients to prepare the sauce.
8. Pour the sauce over the chicken.
9. Toast peanuts in a pan until they smell fragrant. Do this in a dry pan on medium heat for a few minutes, constantly stirring so they don't burn.
10. Garnish the dish with toasted peanuts, minced green onion, coriander, and white sesame seeds.
11. Ready to serve! Enjoy with rice.