

Cooking with MIFWA

Easy Chicken Wrap



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INGREDIENTS

- 3 x chicken thighs, thinly sliced
- 1 x 2cm piece of ginger, peeled and thinly sliced
- 2 x garlic cloves cut into small pieces
- 3 x tablespoons of Ketjap Manis Sweet Soy Sauce
- 3 x tablespoons of olive oil (or other preferred oil)

METHOD

1. Combine all ingredients in a bowl. Cover and refrigerate for about an hour to allow it to marinate.
2. Add oil to a frying pan and wait till it's hot, then add the marinate chicken mix. Stir and fry until the chicken is well cooked and starts to brown and all the juice in the pan has evaporated).
3. Use the chicken to make up wraps with your preferred salads, or serve as a meal with couscous (easy to make, just follow instructions on the packaging).

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