



## Delicious Sweet and Sour Chicken

### Ingredients

- 2 tbsp Vegetable oil
- 1 Medium Onions, finely chopped
- 350 g Skinned chicken breasts cut into cubes
- 0.5 tbsp Ginger, finely chopped
- 1 Medium Green bell pepper, chopped
- 1 Medium red bell pepper, cut into cubes
- 1 piece Celery stick, finely chopped
- 1 can Pineapple, canned and drained, cut into large cubes
- 1 g For the sauce:
- 2 cups Water
- 2 cubes Maggi® Chicken Bouillon
- 1 tsp Brown sugar
- 2 tsp Corn flour
- 20 g Tomato Paste
- 1 tbsp Soy sauce
- 2 tbsp Sweet chili sauce

### Instruction

1. Heat oil in a large wok or a non-stick saucepan. Add onion and chicken. Keep stirring and cook over medium-high heat for 3-4 mins.
2. Add ginger, bell peppers, celery and pineapple Maggi® Chicken Bouillon cubes. Keep stirring for 2-3 mins.
3. Combine all ingredients for the sauce in a small cup. Then add it to the chicken mixture. Bring to boil and let it simmer for 2-3 mins.
4. Serve with cooked rice or rice noodles.

#### Nutrition

Carbohydrates	20.32 g
Energy	191.72 kcal
Fats	5.81 g
Protein	15.35 g

🕒 30 Minutes

⊕ 6 Servings