

Spicy Chicken Chili Stir-Fry

This Spicy Chicken Chili Stir-Fry brings together tender chicken pieces and a medley of vibrant vegetables, all tossed in a zesty chili sauce. Perfect for a quick meal with a kick!


15 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 150g chicken breast, diced
- 1 tablespoon olive oil
- 1 small bell pepper, sliced
- 1 small onion, sliced
- 1 clove garlic, minced
- 1 tablespoon chili paste
- 1 tablespoon soy sauce
- Salt and pepper to taste
- Fresh cilantro for garnish

Steps

- 1 Heat olive oil in a pan over medium heat.
- 2 Add diced chicken and cook until browned, about 5-7 minutes.
- 3 Stir in garlic and onions, cooking until onions are translucent.
- 4 Add bell pepper and cook for another 2-3 minutes.
- 5 Stir in chili paste and soy sauce, mixing well. Season with salt and pepper.
- 6 Cook for an additional 2 minutes to combine flavors.
- 7 Serve hot, garnished with fresh cilantro.