

**OVERALL time: 25 mins**

## SRIRACHA STIR FRY

Looking for a vibrant and spicy stir fry that's quick to prepare and bursting with flavor? Our Sriracha Stir Fry is the perfect choice! With its tangy kick of Sriracha sauce and a medley of crisp vegetables and tender protein, this dish delivers an irresistible blend of heat and savory goodness. Whether you're whipping up a speedy weeknight dinner or craving a zesty addition to your meal rotation, this recipe is sure to satisfy your taste buds. Let's dive into making a deliciously spicy stir fry that's as easy to cook as it is to enjoy!

Metric

**Number of servings : 4**

### ingredients

#### Main

- 30 ml Sesame Oil
- 2 Chicken breasts, sliced into strips
- 2 Garlic cloves, grated
- 4 cm Ginger grated
- 800 g Mixed stir fry vegetables, sliced thinly/ julienned
- 4 Spring onions, Sliced
- 30 ml Hoisin sauce
- 30 ml Soy sauce

#### To taste

- **Cape Herb and Spice Piri Piri Chilli 80g**

#### For serving

- Steamed rice

#### For garnish

- Fresh coriander
- Sesame seeds

# THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 15 mins | COOKING TIME: 10 mins**

Heat a wok or large frying pan on a high heat and add the olive oil.

Add the chicken strips and a little sprinkle of Cape Herb & Spice Sriracha Chilli Seasoning.

Stir fry for 1-2 minutes until the chicken is golden and just cooked through.

Remove the chicken from the wok and set aside.

Add a fresh drizzle of oil if necessary.

Add the garlic and ginger and cook for a minute until fragrant.

Add the rest of the vegetables and toss / stir to cook evenly.

Season with a sprinkle of Cape Herb & Spice Sriracha Chilli Seasoning.

When the vegetables are almost cooked through but still nice and crunchy, return the chicken to the pan along with the spring onions.

Add the hoisin and soy sauce.

Cook for a further minute or two until everything is glossy with the sauce.

Serve on a bed of steamed rice.

Garnish with fresh coriander, a sprinkle of sesame seeds and enjoy!

## Top Tip

For the stir fry you can use:

Red & Green cabbage, bell peppers, marrows, carrots, sugar snap peas, baby corn etc.

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>

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