

KIP SIAM

Land: Thais

Maaltijd: KNORR wereldgerechten

Porties: 3 personen

Bereidingstijd: 25 minuten

INGREDIËNTEN VOOR 3 PERSONEN

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- 225 gram rijst
- 250 gram kipfilet (of kipdijfilet)
- 600 gram groenten (bijv. paprika, champignons en prei. Of gebruik een groentepakket.)
- 3 teentjes knoflook
- 4 cm verse gember
- 2 el sojasaus
- 2 el oestersaus

- evt. sambal (naar smaak)
- 2 bosuitjes
- 50 gram cashewnoten

WAT GA JE DOEN

Kook de rijst volgens de aanwijzingen op de verpakking.

Snijd de kip in blokjes en laat marineren in de helft van de sojasaus. Hak de knoflook en gember fijn. Snijd de groenten in blokjes/reepjes.

Verhit een beetje olie in een wok of hapjespan. Bak hierin de kip, gember en knoflook tot de kip rondom bruin begint te worden. Voeg dan de groenten toe. Bak nog 5-10 minuten mee tot de groenten de gewenste garing hebben (knapperig of juist wat zachter).

Snijd ondertussen de bosui in ringetjes. Voeg de oestersaus en resterende sojasaus toe. Voeg eventueel wat sambal toe als je van pittig houdt.

Serveer de kip en groenten bij de rijst en bestrooi met bosuitjes en cashewnoten.