

Less than 30 minutes

Serves 2-3

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Ingredients:

- 1 large tub (500g) chicken livers, defrosted and cleaned
- Salt and milled pepper
- ¼ cup (60ml) sesame or canola oil
- 2cm knob ginger, grated
- 2 cloves garlic, grated
- 1 Tbsp (15ml) chilli bean paste or sambal oelek
- 1 Tbsp (15ml) soy sauce
- 1 Tbsp (15ml) balsamic vinegar
- 1 Tbsp (15ml) sugar
- 1 cup (250ml) chicken stock
- 1 packet (200g) egg noodles, cooked according to packet instructions
- 1 packet (200g) sugar snap peas, steamed
- 1 packet (200g) pak choi or PnP Tasty Stem broccoli, steamed
- A few fresh Thai red chillies, chopped fresh coriander and chopped spring onion, for serving

Method:

1. Halve livers and season well.
2. Heat sesame or canola oil in a pan over high heat.
3. Fry chicken livers for about 3-5 minutes or until just cooked through – take care not to overcook as they'll go dry. Remove and set aside.
4. Reduce heat to medium and fry ginger and garlic in the same pan for a minute.
5. Add chilli paste or sambal oelek, soy sauce, vinegar, sugar and stock.
6. Simmer for 3-5 minutes or until thickened.
7. Toss livers through sauce and coat well.
8. Divide cooked noodles, steamed vegetables and saucy livers equally between bowls.

9. Garnish with chillies, fresh herbs and spring onion just before serving.