Main dishes / Indonesia

Chicken braise with white cabbage and bean sprouts · Indonesia

A gentle chicken braise with white cabbage, bean sprouts and a light Indonesia-inspired sauce.

Time 45 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 600 g chicken breast
- ☐ 300 g bean sprouts
- ☐ 25 ml kecap manis
- ☐ 2 g ground coriander seeds
- ☐ 30 ml neutral cooking oil
- ☐ 350 g white cabbage
- ☐ 400 ml low-salt vegetable stock
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste

Let's make it.

01 Dice the chicken evenly. Clean and chop the vegetables and finely chop the onion.

02 Soften the onion in the oil. Add the chicken and brown all over, using clean utensils.

03 Add the vegetables and stock and bring to a boil. Cover and simmer gently for twenty-five minutes.

04 Check the chicken reaches at least 74°C at the centre and the vegetables are completely tender.

05 Stir in the kecap manis, finely grated fresh ginger, ground coriander seeds and taste before serving.

AI-developed, not kitchen-tested.

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