

Chinese Chicken Parcels



Makes 3

Prep 5 mins

Cook 5 mins

Easy

Ingredients

1/4 tsp Sichuan peppercorns or black pepper ground
1 tbsp soy sauce
1 tbsp rice wine
1 tbsp sesame paste or tahini
1 tsp smooth peanut butter
chicken breast mini fillets (about 450g)
bunch spring onions, thinly sliced
pack of 10 Peking duck pancakes or Chinese pancakes

1. Toast the peppercorns in a dry frying pan for 1 min until you can smell the aroma, then crush into a powder using a coffee grinder or pestle & mortar. Mix together the remaining dressing ingredients until you have a smooth paste, the consistency of double cream.
2. Arrange the chicken, cucumber and spring onions on a platter. Cover the pancakes with a kitchen towel and cook in the microwave on High for 30 seconds. Spoon some chicken into a pancake, drizzle with the dressing, scatter over spring onions and cucumber, roll up and eat.