

## Dan Lew's Chicken Number 13

3-4 pieces of boneless, skinless, chicken breast  
5-7 teaspoons Dynasty brand hot chili oil (or more if you really want it hot)  
Spiced chili oil (optional)  
4 tablespoons soy sauce  
1 yellow onion  
1 green bell pepper  
6 medium green onions

Chop the onion, bell pepper, and green onions. Set aside. Cube the chicken breasts and put in a mixing bowl. Mix the soy sauce and hot chili oil with the chicken.

Heat a large skillet on high. Add the chicken (and a few drops of the spiced chili oil if you really want it hot). CAUTION: Watch for splattering; use a splatter screen if available. You may wish to reduce heat to medium high.

Let chicken cook, stirring occasionally, until it looks cooked. Stir in the chopped onion and bell pepper. Let vegetables cook for a few minutes. If you wish to have crunchier vegetables cook for only a couple minutes. Add the chopped green onion and cook for about a minute. Stir frequently.

Serve over rice

Created by Dan Lew in 2001, this is a really simple stir fry idea for those who like spicy food. Named "Number 13" because it is the 13<sup>th</sup> chicken dish that Dan can make.

Dan Lew

