

## 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.



A recipe from Dan Delcollo's web site

[www.delcollo.us/recipeindex.html](http://www.delcollo.us/recipeindex.html)

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



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