



This recipe is used by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at [worldhelp.net/freedom](http://worldhelp.net/freedom).

## INGREDIENTS

2/3 lb Chicken, sliced  
3 cloves Garlic, minced  
2 Tbsp Soybean Oil  
1 tsp Sugar  
1/2 Tbsp Oyster Sauce  
1/2 Tbsp Light Soy Sauce  
1 tsp Knorr All Purpose Aromat Seasoning (or similar brand)  
1 tsp Dark Soy Sauce  
1/8 tsp Black Pepper  
1 bunch Cilantro

## Garlic Pepper Chicken

1. Mix sauces, seasoning powder, and sugar in a large bowl. Add chicken and coat well.
2. Add oil to a wok or frying pan and stir fry 2 cloves of the minced garlic over medium heat. Save remaining garlic for Step 4.
3. Add chicken to hot pan and stir fry until cooked through.
4. Remove chicken to plate. Then, sprinkle with black pepper and garnish with cilantro and remaining minced garlic. Serve with jasmine rice and sliced cucumbers.