

# A SIMPLE Celebration

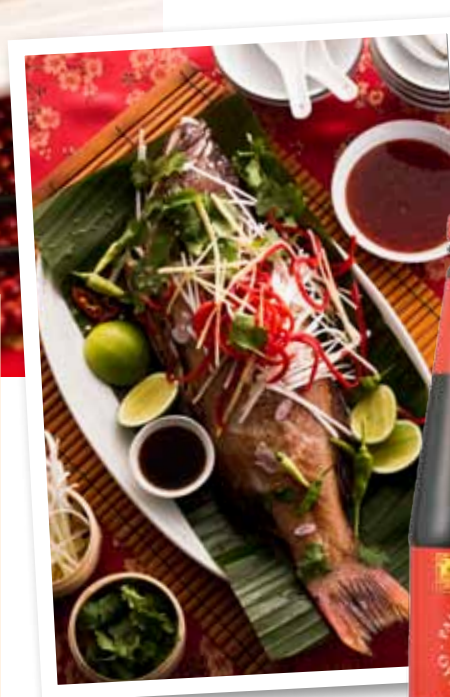
SHARE THIS DELICIOUS  
RECIPE AND THE TRADITION  
OF CHINESE NEW YEAR  
WITH FAMILY AND FRIENDS

## CHINESE 'LUCKY' FOODS

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## AUTHENTIC FLAVOURS

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It's easy to  
create with  
**LEE KUM  
KEE**



## Chicken in Oyster Sauce

**SERVES 4 PREPARATION 15 mins COOKING 50 mins**

- 1 kg chicken meat**
- 2 tablespoons Lee Kum Kee Oyster Sauce**
- 1 teaspoon sesame oil**
- 1 tablespoon Lee Kum Kee Premium Soy Sauce**
- 1 red capsicum, sliced**
- 2 green onions, sliced on the diagonal into thirds**
- 200g Chinese oyster mushrooms**
- sesame seeds**
- Golden Pheonix Jasmine rice (to serve)**

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### Cooking Tip

For a tasty fish sauce simply mix together soy, oyster and fish sauce then add brown sugar, garlic and chilli to taste, finish with a squeeze of lime juice and some crushed peanuts.