

# Chicken & Shiitake Stir-Fry

Swick

Serves 1 | Active Time: 35 minutes | Total Time: 35 minutes

## Step 1: Preparing the Chicken

- 8 oz chicken breast
  - 1 1/2 tsp cornstarch
  - 1/2 tsp Shao Hsing rice wine (or dry sherry)
  - 1/2 tsp soy sauce
  - 1/2 tsp sesame oil
- Slice the chicken across the grain into 1/4" -inch thick, bite-sized pieces.
- Place the chicken into a bowl and add the cornstarch, rice wine and soy sauce. Stir to combine until the cornstarch has completely dissolved. Add the sesame oil and stir to evenly coat. Set aside.

## Step 2: Preparing Your Mise en Place

- 1 cup carrots
  - 1 cup onions
  - 1 cup snap peas
  - 1 cup shiitake mushrooms
  - 1/2 cup green onions
  - 1 1/2 tsp garlic (about 2 cloves)
  - 1 1/2 tsp ginger (about 1/2" -inch piece)
- To prepare your mise en place, slice the onions. Slice the mushrooms into 1/4" -inch thick slices. Peel and slice the carrots on the bias. Trim the stem end off of the snap peas and remove the string, if desired. Thinly slice the green onions on the bias. Mince the garlic and ginger. Set aside.

## Step 3: Preparing the Sauce

- 2 tbsp oyster sauce
  - 2 tbsp Shao Hsing rice wine (or dry sherry)
  - 2 tbsp soy sauce
  - 1 tbsp sambal oelek
- To prepare the sauce, simply mix the ingredients together and set aside.

## Step 4: Stir-Frying the Dish

- 1 to 2 tbsp peanut oil
- To stir-fry the dish, line the ingredients up in the proper cooking order. Heat a wok over high heat. Once hot, cook the stir-fry according to the basic steps in the lesson. Keep in mind that vegetables should be added in the correct order so that they are all done at the same time.
- Stir-fry chicken – remove. Stir-fry the onions — mushrooms — carrots — snap peas — add garlic & ginger — return chicken and juices to wok — add sauce — finish with green onions. Feel free to add a touch more oil during the stir-frying process, if needed. Serve immediately.