



Thinking of you
Electrolux



RECIPES by
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MAIN COURSE

OYSTER SAUCE CHICKEN WITH MUSHROOM MEDLEY

If you're in a hurry, this is the perfect dish. It's simple and easy to make - you can be done in 15 minutes! Then, you can place your dirty dishes and cookware in your Electrolux dishwasher so you don't have to do any washing after!

INGREDIENTS

| | |
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| 1-kilo | Chicken leg quarters (Deboned) |
| 300 g | Shitake mushrooms |
| 300 g | Straw mushrooms |
| 300 g | Oyster mushrooms |
| 30 g | Onion leeks |
| 30 g | Ginger |
| 15 g | Garlic |
| 50 ml | Oyster sauce |
| 300 ml | Chicken MOS diluted (Menu oriented Sauce) |
| 30 ml | Mushroom dark soy sauce |
| 10 g | Fine shrimp paste |
| to taste | Salt, pepper and sugar |
| 50 g | Cornstarch |
| 50 ml | Water |



PROCEDURE

Cut chicken into 1-inch cubes and be sure to leave the skin on to get a nice color on your meat when you sear it.

Using your Electrolux hob, sauté onions, garlic, and ginger in oil for 3 minutes to release the flavor into the oil. Add chicken and sauté for 5 minutes add all mushrooms and sauté for 3 more minutes. Add all the sauces and simmer for 5 minutes then thicken with cornstarch slurry. Adjust seasoning with salt, pepper, and sugar.