



## 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**

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)

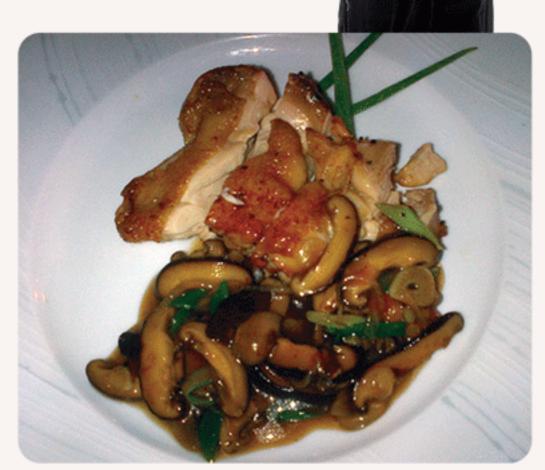
30 ml Mushroom dark soy sauce

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.