

Mongolian Chicken

Ingredients:

- ✓ ¼ cup soy sauce
- ✓ 2 tbsp cornstarch
- ✓ 1 tbsp brown sugar
- ✓ 1 ½ lbs chicken
- ✓ ¼ cup sherry
- ✓ ¼ cup hoisin sauce
- ✓ 1 tbsp sugar
- ✓ 1 tsp sesame oil
- ✓ Splash of siracha
- ✓ 2 cups snow peas, halved
- ✓ 3 plum tomatoes, cubed
- ✓ 1 tbsp minced garlic
- ✓ 1 tbsp ginger



Total Time: 50 minutes Servings: 5

Directions:

1. In a bowl combine soy sauce, cornstarch, and brown sugar. Mix until combined. Cut chicken into bite size cubes and add to mixture. Let marinate for 30 minutes.
2. In a small bowl combine sherry, hoisin, sugar, and sesame oil. Mix and set aside.
3. In a large pan cook the chicken in 1tbsp olive oil until no longer pink. Remove to keep warm.
4. Stir fry the snow peas, tomatoes, garlic, and ginger in remaining oil until snow peas are slightly tender. Add sherry mixture to pan and bring to a boil. Cook and stir until slightly thickened, about 2 minutes. Add chicken and cook for 1 more minute.
5. Serve with rice.