Chicken Broccoli Stir Fry

A sweet and savory dish with a light flavor

1 lb boneless chicken thighs

2 tbsp green onion whites

1 tbsp soy sauce

1 tbsp mirin

2 tbsp brown sugar

½ tbsp corn starch

½ tsp fish sauce

Dice chicken and place in a plastic bag, pour other ingredients over chicken and marinade for up to 2 hours

2 large heads broccoli

Dice broccoli and boil 5 minutes, drain well

Stir fry chicken in a wok over medium high heat, when the chicken is no longer pink in color add the broccoli and continue frying

⅓ cup chicken stock

1 tbsp white rice flour

Mix above ingredients and pour over chicken and broccoli. Continue frying just until the sauce is glossy. Pour into a bowl and serve