What's the step-by-step procedure for <task>? Task: How to Cook Szechuan Chicken?

Step 1	Text: "Ingredients:" Context: "1 pound boneless, skinless chicken breast or thighs, cut into bite-sized pieces, a quarter cup cornstarch, 2 tablespoons vegetable oil, 3 cloves minced garlic, 1 inch piece of grated ginger, a quarter cup soy sauce, a quarter cup Shaoxing wine (or dry sherry), 1 tablespoon crushed or ground Szechuan peppercorns, 1 teaspoon sugar, a quarter teaspoon red pepper flakes (optional, for some heat), salt and black pepper, thinly sliced scallions for garnish." Visual: "A medium bowl filled with a variety of ingredients, including chicken pieces, cornstarch, soy sauce, Shaoxing wine, Szechuan peppercorns, sugar, red pepper flakes, salt, and black pepper"	
Step 2	Text: "Marinate the Chicken: In a medium bowl, whisk together the cornstarch, soy sauce, Shaoxing wine, Szechuan peppercorns, sugar, and red pepper flakes (if using)." Context: "Add the chicken pieces to the marinade and toss to coat evenly. Cover and refrigerate for at least 30 minutes or up to 2 hours." Visual: "A plate with a chicken piece coated in marinade, ready to be refrigerated for at least 30 minutes or up to 2 hours."	
Step 3	Text: "Cook the Chicken: Heat 1 tablespoon of vegetable oil in a large skillet or wok over medium-high heat." Context: "Remove the chicken from the marinade, letting any excess liquid drip off. Add the chicken to the skillet and cook until browned on all sides and cooked through, about 6-8 minutes. Transfer the chicken to a plate and set aside." Visual: "A large skillet or wok filled with chicken pieces cooking over medium-high heat until browned on all sides and cooked through, about 6-8 minutes"	
Step 4	Text: "Stir-Fry the Chicken: In the same skillet or wok, heat another tablespoon of vegetable oil over medium heat." Context: "Add the minced garlic and grated ginger to the skillet and stir-fry until fragrant, about 30 seconds." Visual: "A skillet or wok filled with chicken and vegetables stir-frying over medium heat, with fragrant garlic and ginger aroma."	

Step 1   Step 2   Step 3   Step 4

Step 5	Text: "Add Soy Sauce and Wine: our in the soy sauce and Shaoxing wine (or dry sherry) and stir-fry for about 2 minutes, until the sauce has thickened slightly." Context: "Stir in the crushed or ground Szechuan peppercorns and cook for another minute, until fragrant." Visual: "A skillet or wok with soy sauce and Shaoxing wine (or dry sherry) being poured into the stir-fry, causing the sauce to thicken slightly."	
Step 6	Text: "Add Vegetables: Add the sliced bell peppers, carrots, and mushrooms to the skillet or wok and stir-fry for about 2 minutes, until they are slightly tender." Context: "Stir in another tablespoon of vegetable oil if needed, and cook for another minute, until the vegetables are coated in the sauce and slightly browned." Visual: "A skillet or wok filled with sliced bell peppers, carrots, and mushrooms stir-frying over medium heat until slightly tender, adding another tablespoon of vegetable oil if needed."	
Step 7	Text: "Cook Until Done: Continue to cook the chicken and vegetables over medium-high heat, stirring occasionally, until they are cooked through and the sauce has thickened slightly." Context: "Adjust the heat as needed to prevent burning. Cook for about 5-7 minutes more, until the chicken is cooked through and the vegetables are tender but still crisp." Visual: "A skillet or wok with chicken and vegetables cooking over medium-high heat, stirring occasionally, until they are cooked through and the sauce has thickened slightly, adjusting the heat as needed to prevent burning."	
Step 8	Text: "Serve: Transfer the Szechuan Chicken to a serving platter and garnish with thinly sliced scallions." Context: "Serve immediately, spooning the sauce over the top of the chicken and vegetables." Visual: "A plate of food with chopsticks and a fork on a table."	

Step 5   Step 6   Step 7   Step 8