

# Chinese Stir-Fried Chicken with Vegetables

## Ingredients:

1. 1 lb chicken breast, thinly sliced
2. 1 onion, sliced
3. 2 carrots, julienned
4. 1 cup green beans, trimmed
5. Soy sauce
6. Garlic
7. Ginger
8. Salt
9. Pepper
10. Vegetable oil
11. Green onions (Additional)
12. Cornstarch (Additional)
13. Rice vinegar (Additional)

## Instructions:

1. In a small bowl, mix 1/4 cup soy sauce, 2 cloves minced garlic, 1 tablespoon grated ginger, and 1 tablespoon cornstarch. Add the sliced chicken, mix well, and let it marinate for 15-20 minutes.
2. Heat 2 tablespoons of vegetable oil in a wok or large skillet over high heat. Add the marinated chicken and stir-fry until cooked through. Remove the chicken from the wok and set aside.
3. In the same wok, add another tablespoon of oil. Toss in the sliced onions, julienned carrots, and trimmed green beans. Stir-fry for 3-4 minutes until the vegetables are slightly tender.
4. Return the cooked chicken to the wok. Season with salt, pepper, and a splash of rice vinegar. Stir well to combine all the ingredients.
5. Garnish with sliced green onions and serve the Chinese Stir-Fried Chicken with Vegetables hot with steamed rice.

Enjoy your nut-free Chinese stir-fry!