

## STIR-FRIED CHICKEN AND TOMATOES I

4 to 6 servings

- |                         |                        |
|-------------------------|------------------------|
| 1 chicken breast        | 1 onion                |
| 1 tablespoon cornstarch | 2 to 3 tablespoons oil |
| 1 tablespoon soy sauce  | ¼ cup stock            |
| 1 tablespoon sherry     | ½ teaspoon salt        |
| 2 tomatoes              | 1 teaspoon sugar       |
| 1 tablespoon soy sauce  |                        |

Don't  
need to  
peel the  
tomatoes!

1. Skin and bone chicken; then dice. Combine cornstarch, soy sauce and sherry. Add to chicken and toss gently to coat. Let stand 15 minutes, turning occasionally.
2. Peel and cube tomatoes. Dice onion.
3. Heat oil. Add chicken and stir-fry until it loses its pinkness (1 to 2 minutes).

## STIR-FRIED CHICKEN ❀

4. Add onion and stir-fry until translucent (about 2 minutes more).
5. Stir in stock, salt, sugar and remaining soy sauce, and heat quickly.
6. Add tomatoes, stirring in gently only to heat through. Serve at once.

One Thousand Recipes Chinese  
cookbook

by Gloria Bley Miller,  
A Fireside Book,  
Simon & Schuster,  
New York,  
c1984