

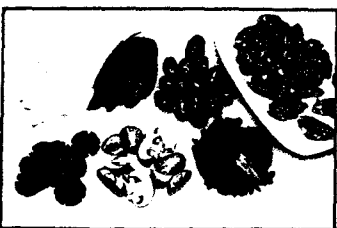
CHICKEN WITH MUSHROOMS

SERVE WITH HOT RICE

毛菇雞



INGREDIENTS



All ingredients are prepared.

Serves 4-6
1/2 lb (225g) boneless chicken sliced

Marinade

1T soy sauce
1T sesame seed oil
1T rice wine
1T cornstarch

2T oil

1/2C sliced onions
1C pea pods
1/2C sliced carrots
1C sliced fresh mushrooms
3 black mushrooms, soaked and sliced (simmer for 10 minutes in soup stock)
1C canned straw mushrooms, drained

1/2C chicken stock
1/2t salt

Cornstarch and water to thicken

1. Combine chicken with marinade.
2. Heat a wok, add oil. Stir fry chicken until done, remove and set aside. Add all vegetables and mushrooms. Stir to combine, add chicken stock and salt.
3. Bring to a boil, return chicken to wok and thicken with cornstarch and water.

*Other vegetables may be added.

