

STIR-FRIED CHICKEN AND TOMATOES II

4 to 6 servings

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|----------------------------|------------------------|
| 1 chicken breast | 1 tablespoon sherry |
| 1 scallion stalk | 2 tomatoes |
| 2 slices fresh ginger root | 2 to 3 tablespoons oil |
| 2 tablespoons soy sauce | ¼ cup stock |
| ½ teaspoon salt | |

1. Skin and bone chicken; then dice.
2. Cut scallion in ½-inch sections; mince ginger root; then combine with soy sauce and sherry. Add to chicken and toss gently to coat. Let stand 15 minutes, turning occasionally. Drain, reserving marinade.
3. Meanwhile peel and cube tomatoes.
4. Heat oil. Add chicken and stir-fry until it loses its pinkness (1 to 2 minutes). Sprinkle with marinade liquid and stir-fry 1 minute more.
5. Stir in stock and salt and heat quickly. Then add tomatoes, stirring gently only to heat through. Serve at once.

↑
can add mixture of
3tsp. cornstarch + 3tsp. water
here if want to thicken
• (stir-fry about
30 sec.),

The Thousand Recipe
Chinese Cookbook

by Gloria Bley Miller,
A Fireside Book,
Simon & Schuster,
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