

Mushroom Chicken

Ingredients

- 1 lb Chicken Breast (thinly sliced)
- 1 T Vegetable Oil
- 2 c Mushrooms (sliced)
- 1 Zucchini (sliced into half moons)
- 2 T Soy Sauce
- 1 1/2 T Rice Wine
- 3 t Cornstarch
- 2 t Brown Sugar
- 3 T Chicken Broth
- 1 T Oyster Sauce
- 1 t Black Vinegar
- 1 t Sesame Oil
- 2 clv Garlic (minced)
- 3/4 t Ginger (grated)
- 1 t Sesame Seeds

Instructions

1. In a medium size bowl, combine 1 tablespoon soy sauce, rice wine, 2 teaspoons cornstarch, and 1/2 teaspoon brown sugar then add in chicken. Let this marinate in the fridge overnight.
2. Combine chicken broth, 1 tablespoon soy sauce, oyster sauce, 1 1/2 teaspoon brown sugar, 1 teaspoon cornstarch, black vinegar, sesame oil, garlic, and ginger in a small bowl and set aside.
3. Heat a wok over high heat. Wait until the pan is hot and then add the vegetable oil and lay the chicken pieces flat in a single layer without leftover marinade. Leave the chicken pieces until you get a golden brown sear, anywhere from 30 seconds to 1 minute. Flip over the chicken and repeat. Remove the chicken from the pan.
4. Add the mushrooms and zucchini to the pan and

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saute for 2 - 3 minutes. Lower the heat to medium and add the chicken back in. Next, stir the sauce and pour into wok. Saute everything together for 1 - 2 minutes until the sauce has thickened. Top with sesame seeds. Serve immediately with white rice.