

# Rice Cake Stir Fry

## Ingredients

---

8 oz Chicken (sliced)  
2 t Rice Wine (plus 1 tablespoon)  
1/2 t Salt  
1/2 t Cornstarch  
2 T Oyster Sauce  
1 T Soy Sauce  
1 t Dark Soy Sauce  
1 t Sugar  
12 oz Baby Bok Choy (cut into bite sized pieces)  
2 Eggs (beaten)  
2 T Vegetable Oil  
2 Green Onions (sliced)  
1 T Ginger (grated)  
4 c Rice Cakes  
1/2 c Water

## Instructions

---

1. Add the chicken in a medium-sized bowl along with 2 teaspoons rice wine, salt, and cornstarch. Mix well to coat chicken evenly. Set aside.
2. Mix oyster sauce, 1 tablespoon rice wine, soy sauce, dark soy sauce, and sugar in a small bowl. Set aside.
3. Heat 1/2 tablespoon of oil in a large skillet until hot. Add the beaten eggs. Cook for 30 seconds until the bottom is set, then scramble until the eggs are just cooked. Transfer to a plate and set aside.
4. Add 1 tablespoon of oil to the pan and spread out the chicken with minimal overlap. Let cook without moving until the bottom turns light golden, 30 seconds. Flip to cook the other side until just turning white, another 30 seconds or

# Rice Cake Stir Fry

so. Transfer the chicken to the plate of eggs and set aside.

5. Add the remaining 1/2 tablespoon oil and the rice cakes. Stir a few times and spread the rice cakes into one layer. Pour in the water. Cook over low heat for 1 minute.

6. Uncover and add the baby bok choy. Cover and cook for another minute, until the rice cake has just turned tender and the bok choy is not quite cooked. Pour in the sauce. Stir and cook for 1 minute.

7. Add back the cooked chicken and eggs. Cook and stir until the sauce is absorbed. Sprinkle with green onions then stir. Turn the heat off and serve hot as a main dish.