

Cantonese Chicken and Mushrooms

Ingredients

- 1 1/4 lb Chicken Tenders (cut into 1 1/2-inch pieces)
- 1/2 c Oyster Sauce
- 2 T Cornstarch
- 2 T Vegetable Oil
- 6 Scallions (cut into 1-inch pieces)
- 8 Ginger Slices
- 3 clv Garlic (chopped)
- 10 oz Shiitake Mushrooms (sliced)
- 12 oz Baby Bok Choy (cut crosswise into 1 1/2-inch pieces)
- 1 1/4 c Chicken Broth
- 2 t Sesame Oil

Instructions

1. Toss the chicken with the oyster sauce in a bowl. Mix the cornstarch with 3 tablespoons cold water in another bowl. Place both bowls near the stove with the remaining ingredients.
2. Heat a wok over high heat until hot. Add the oil, then the scallions, ginger and garlic, and stir-fry about 20 seconds. Add the chicken mixture and stir-fry until the meat is no longer pink on the outside, 2 to 3 minutes. Stir in the mushrooms and bok choy.
3. Add the broth and sesame oil to the skillet and bring to a boil over high heat. Add the cornstarch mixture, return to a boil and cook, tossing, until the chicken is cooked through and the sauce is thick and glossy, 2 to 3 minutes. Serve with rice.