

Sesame Chicken with Snow Peas

Ingredients

5 T Soy Sauce
4 t Sesame Oil
2 t Honey
1 1/4 lb Chicken Breasts (skinless,
boneless, cut into 3/4-inch chunks)
6 t Vegetable Oil
2 Scallions (thinly sliced)
1 T Ginger (peeled, grated)
3 clv Garlic (minced)
1 1/4 c Chicken Broth
3 T Sugar
3 t Cornstarch
1 T Rice Vinegar
1 t Chili Paste
4 c Snow Peas (trimmed)

Instructions

1. Whisk 3 tablespoons soy sauce, 2 teaspoons sesame oil and the honey in a bowl. Toss in the chicken and marinate 20 minutes.
2. Remove the chicken from the marinade using a slotted spoon. Heat 2 teaspoons canola oil in a nonstick skillet over medium-high heat. Cook the chicken in 2 batches, turning once or twice, until browned, 3 to 5 minutes (add 2 more teaspoons vegetable oil between batches). Transfer the chicken to a plate and wipe out the skillet.
3. Heat the remaining 2 teaspoons vegetable oil in the skillet. Add the scallions, reserving some of the green parts for topping. Add the ginger and garlic and cook, stirring, 1 minute. Whisk the broth, sugar, cornstarch, vinegar, chili paste, and the remaining 2 tablespoons soy sauce in a

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bowl; add to the skillet and cook, stirring, until thickened, 3 to 4 minutes. Stir in the remaining 2 teaspoons sesame oil.

4. Meanwhile, cook the snow peas in a steamer basket set over a few inches of boiling water until crisp-tender, 2 to 3 minutes.

5. Return the chicken to the skillet with the sauce and heat through. Serve with snow peas and top with reserved scallion greens.