# Stir Fried Shanghai Rice Cakes

## Ingredients

- 1 1/2 lb Rice Cakes
- 3 T Vegetable Oil
- 5 c Napa Cabbage (thinly sliced)
- 1 Chicken Breast (large, thinly sliced)
- 5 Shiitake Mushrooms (thinly sliced)
- 3 Green Onions (sliced to 3-inch pieces)
- 2 T Soy Sauce
- 2 T Dark Soy Sauce
- 2 T Oyster Sauce
- 2 t Brown Sugar
- 1 t Black Vinegar
- 3 clv Garlic (minced)
- 2 t Cornstarch

## Instructions

1.Combine the ingredients for the sauce in a small bowl soy sauce, dark soy, oyster sauce, brown sugar, vinegar, and garlic and mix it together until the sugar dissolves. In a small bowl mix together cornstarch and chicken. Set aside.
2.Heat a wok on high heat and add the oil. Once the pan is hot, lay the chicken pieces flat on the surface and let it cook for about 1 to 2 minutes or until it's almost cooked through.
3.Next, add the mushrooms and scallions to the pan and stir fry for about 1 minute. Add in the rice cakes and half of the sauce. Stir fry the rice cakes together for 2 â€“ 3 minutes and then add in the chopped cabbage.
4.Add in the rest of the sauce and stir fry everything together for another 2 â€“ 3 minutes or

# Stir Fried Shanghai Rice Cakes

until the rice cakes are soft and chewy and the cabbage has wilted. Taste a rice cake to be sure it's fully softened. Serve immediately.