

Fragrant Chicken and Mushroom Stir-Fry

Ingredients

- 1 lb chicken thighs cut into 1 1/2-inch cubes
- 2 tablespoons oyster sauce
- 2 tablespoons cornstarch
- 1 tablespoon vegetable oil
- 2 cloves garlic, crushed and minced
- 1 tablespoon peeled and grated ginger
- 2 tablespoons Shaohsing rice wine or dry sherry
- 1/2 teaspoon crushed dried red Sichuan chiles or chile flakes, more if desired
- 1 teaspoon Chinese five-spice powder

- 1 large carrot, peeled and sliced very thinly on an angle
- 2 small bok choy, cut in half, core removed, white part sliced and leaves left whole
- 8 ounces shiitake or assorted wild mushrooms, sliced
- One 8-ounce can drained water chestnuts, sliced
- 3/4 cup chicken stock
- 1 teaspoon dark soy sauce
- 1 to 2 tablespoons light soy sauce
- 2 scallions, finely chopped
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Directions

In a medium bowl, sprinkle the chicken with salt, ground white pepper and the oyster sauce. Add 2 tablespoons cornstarch, toss to coat and set aside.

Heat a wok over high heat and add the vegetable oil. Throw in the garlic and ginger and stir-fry for less than 1 minute. Add the chicken and stir-fry until golden brown, 3 to 4 minutes. As the chicken begins to brown, add the rice wine. Sprinkle with the crushed dried red chiles and Chinese five-spice powder. Add the carrots, white parts of the bok choy and shiitake mushrooms and stir-fry for 1 minute. Add the water chestnuts, bok choy leaves, chicken stock, dark soy and light soy sauces and bring to a boil. Stir well and allow the sauce to thicken for a minute. Garnish with the chopped scallions and serve immediately.

SERVINGS: 4 (MAIN)