

Fragrant Chicken with Mushrooms

香山鸡蘑菇 Xiāng shān jī mó gū

Ingredients

- 2 chicken breasts (equaling 1 pound total), cut into 1 inch cubes
- salt and freshly ground white pepper
- 2 tablespoons oyster sauce
- 2 tablespoons cornstarch
- 2 - 3 tablespoon peanut oil
- 2 cloves garlic, crushed and minced
- 1 tablespoon minced ginger
- 2 tablespoons Shaoxing rice wine
- 1/2 teaspoon minced (deseeded) dried red Sichuan chiles (about 2 or 3)
- 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, white and green parts separated

Directions

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

Heat a wok over high heat and add the peanut oil. When hot, add the garlic, ginger, red pepper flakes, and white parts of the green onion and stir-fry for about 20 – 30 seconds. Add the chicken breast and stir-fry until golden brown, 3 to 4 minutes. As the chicken begins to brown, sprinkle in the 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.