

Easy Chicken Stir Fry

INGREDIENTS

- 1/4 cup chicken broth
- 1/4 cup soy sauce
- 2 tablespoons oyster sauce
- 1 tablespoon toasted sesame oil
- 1 tablespoon cornstarch
- 1 tablespoon sugar or honey
- 2 teaspoons sriracha or sambal, to taste, optional
- 2 teaspoons garlic paste
- 1 tablespoon ginger paste
- 2 tablespoons cooking oil
- 1 pound chicken breasts
- 3-4 cups fresh vegetables
- 2 tablespoons sesame seeds
- 4 cups cooked rice

DIRECTIONS

1. Chop vegetables into bite sized pieces or strips. Separate the slower and faster cooking vegetables into two piles.**
2. Slice chicken into thin strips. Place in a bowl and set aside.
3. In a medium bowl, combine chicken broth, soy sauce, oyster sauce, sesame oil, and cornstarch. Whisk everything together.
4. Add 2 tablespoons of the sauce mixture to the sliced chicken. Toss to thoroughly coat each piece. Let the chicken sit for 15-20 minutes before cooking.
5. To the medium bowl with the sauce mixture, add the sugar, sriracha, garlic, and ginger. Mix well.
6. Heat a large skillet over high heat. Add 1 tablespoon of cooking oil. When the oil is hot and begins to shimmer, add the chicken in a single layer. Avoid overcrowding the pan by cooking in batches, as needed.
7. Let the chicken fully cook on one side before stirring. Once the chicken is cooked, about 5-8 minutes, remove the chicken to a plate. Add the next batch, if needed, and repeat.
8. Using the same skillet, cook the vegetables over high heat. Add additional oil to the pan, if needed, and add the vegetables. Cook, stirring occasionally, until the vegetables have softened, approximately 5 minutes.**
9. Add the cooked chicken and any accumulated juices on the plate back to the skillet with the vegetables.
10. Whisk the sauce mixture thoroughly and pour over the vegetables and chicken. Cook over medium-high heat for 4-5 minutes until the sauce thickens and is transparent, stirring occasionally.
11. Sprinkle with sesame seeds and serve with cooked rice.

** Slower cooking vegetables like carrots, onions, broccoli, and peppers should be added to the pan first. Faster cooking vegetables like snow peas and green onions should be added after the other vegetables have already been cooking for a few minutes.

