

Chinese Stir-Fried Chicken with Vegetables

<http://userealbutter.com/2010/11/15/stir-fried-chicken-vegetables-recipe/>

1 pound chicken breast, sliced thin against the grain
3 tbsps Shaoxing cooking wine (for gluten-free, use regular dry sherry – NOT Shaoxing cooking wine)
1 tsp salt
1 tsp cornstarch
3 tbsps vegetable oil
4 cloves garlic, peeled and coarsely chopped
3 stalks green onions, cut into 1-inch pieces
1 cup snow peas, trimmed
1 cup straw mushrooms
1 cup water chestnuts, quartered or sliced
1 cup baby corn, cut in half

In a medium bowl, combine the chicken, Shaoxing sherry, salt, and cornstarch. Mix well. Heat 2 tablespoons of vegetable oil in a sauté pan over high heat. Toss in the garlic and green onions and stir for a minute until fragrant. Add the chicken and sauté until barely pink. Remove to the bowl you mixed the chicken in and set aside. Add the remaining tablespoon of vegetable oil to the same pan and heat on high. Place the snow peas in the pan and stir fry until they turn a deep green. Add the mushrooms, water chestnuts, baby corn and the chicken to the pan and continue to stir fry for another few minutes until the chicken is no longer pink. Serve hot.