



Moo Goo Gai Pan

Ingredients:

- 2 tablespoons vegetable oil, divided
- 2 cups chopped broccoli florets
- 1 cup sliced fresh mushrooms

Share
Recipe



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2 tablespoons vegetable oil, divided
2 cups chopped broccoli florets)
1 cup sliced fresh mushrooms
1 (15 ounce) can whole straw mushrooms, drained
1 (8 ounce) can sliced bamboo shoots, drained
1 (8 ounce) can sliced water chestnuts, drained
2 cloves garlic, minced
1 pound skinless, boneless chicken breast, cut into strips
¼ cup chicken broth
1 tablespoon cornstarch
1 tablespoon white sugar
1 tablespoon soy sauce
1 tablespoon oyster sauce
1 tablespoon rice wine

Directions

Heat 1 tablespoon oil in a wok over high heat until it begins to smoke. Stir in broccoli and fresh mushrooms, then add straw mushrooms, bamboo shoots, and water chestnuts. Stir-fry until broccoli is tender and all vegetables are hot, about 5 minutes. Transfer to a bowl and wipe out the wok.

Heat remaining 1 tablespoon oil in the wok over high heat until it begins to smoke. Add garlic and stir-fry until it turns golden, a few seconds. Add chicken and stir-fry until browned on the edges and no longer pink in the center, about 5 minutes.

Stir broth, cornstarch, sugar, soy sauce, oyster sauce, and rice wine together in a small bowl; pour over chicken in the wok and bring to a boil, stirring constantly. Boil until sauce thickens and is no longer cloudy, about 30 seconds.

Return vegetables to the wok; toss with sauce and cook until heated through, about 1 minute.