



Scallion Chicken

Ingredients:

1 pound chicken thighs, boneless and skinless, cut into bite-sized pieces
1/4 cup soy sauce
1 tablespoon oyster sauce
1 tablespoon sesame oil
2 teaspoons cornstarch
1 tablespoon vegetable oil
2 cloves garlic, minced
1 teaspoon ginger, minced
4 green onions, cut into 2-inch pieces
1 teaspoon sugar
1/2 teaspoon white pepper
1/4 cup chicken broth or water

Directions:

In a bowl, marinate the chicken pieces with soy sauce, oyster sauce, sesame oil, and cornstarch.

Let it rest for 15 minutes.

Heat vegetable oil in a large skillet or wok over medium-high heat. Add the marinated chicken and stir-fry for 4-5 minutes until browned. Remove and set aside.

In the same skillet, sauté garlic and ginger for 1 minute until fragrant.

Add the green onions and stir-fry for 1-2 minutes until slightly softened.

Return the chicken to the skillet. Add sugar, white pepper, and chicken broth. Stir well and cook for an additional 2-3 minutes until the sauce thickens and coats the chicken.

Serve hot with steamed rice or noodles.

Prep Time: 15 minutes | Cooking Time: 15 minutes | Total Time: 30 minutes

Kcal: 280 kcal per serving | Servings: 4 servings