



Recipe

Black Pepper Chicken with Mushroom



INGREDIENTS

To marinate the chicken

1. 2 boneless, skinless chicken breasts (sliced).
2. 1 tablespoon cornstarch.
3. 1 teaspoon salt.
4. ½ teaspoon black pepper.

Aromatics (to be finely chopped/pounded)

5. 1 onion, chopped.
6. 2 cups sliced mushroom.
7. 3 cloves garlic, minced.
8. Freshly ground black pepper for garnish.

Everything else

9. Spring onions for garnish.
10. 2 tablespoons of vegetable oil.
11. 2 tablespoons of soy sauce.
12. 1 tablespoon oyster sauce.
13. 1 teaspoon sesame oil.
14. ¼ cup of water.



STEPS

1. Slice the chicken breasts into thin strips. In a bowl, combine the chicken with cornstarch, salt, and black pepper. Toss until the chicken is evenly coated.
2. Heat 1 tablespoon of vegetable oil in a large skillet over medium-high heat. Add the chicken and cook until browned on all sides, about 5-7 minutes. Remove the chicken from the skillet and set aside.
3. Add the remaining vegetable oil to the skillet and add the onion and mushrooms. Cook until the vegetables are softened, about 5 minutes.
4. Add the garlic, soy sauce, oyster sauce, sesame oil, and water to the skillet. Stir to combine and bring to a simmer. Let the sauce simmer for a few minutes until it thickens slightly.
5. Add the chicken to the skillet and stir to combine with the sauce and vegetables.
6. Season with black pepper and garnish with spring onions.
7. Can be served with rice or noodles.

