



Recipe

Black Pepper Chicken with Mushroom



INGREDIENTS

To marinate the chicken

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

Aromatics (to be finely chopped/pounded)

- 1 onion, chopped.
- 2 cups sliced mushroom.
- 3 cloves garlic, minced.
- Freshly ground black pepper for garnish.

Everything else

- Spring onions for garnish.
- 2 tablespoons of vegetable oil.
- 2 tablespoons of soy sauce.
- 1 tablespoon oyster sauce.
- 1 teaspoon sesame oil.
- ¼ cup of water.



STEPS

- 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.
- 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.
- Add the remaining vegetable oil to the skillet and add the onion and mushrooms. Cook until the vegetables are softened, about 5 minutes.
- 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.
- Add the chicken to the skillet and stir to combine with the sauce and vegetables.
- Season with black pepper and garnish with spring onions.
- Can be served with rice or noodles.

