



CHICKEN STIR FRY WITH PEANUTS

Ingredients:

- 2 tbsp. peanut oil
- 1 cup chicken, julienne
- $\frac{1}{4}$ c. onion, sliced
- $\frac{1}{4}$ c. celery, sliced thin
- $\frac{1}{4}$ c. red peppers, julienne
- $\frac{1}{4}$ c. snow peas, cut in half
- $\frac{1}{4}$ c. Shiitake mushrooms, sliced
- $\frac{1}{4}$ c. water chestnuts, sliced
- $\frac{1}{2}$ c. chicken stock
- 1 tbsp. soy sauce
- 1 tsp. hoisin sauce
- $\frac{1}{2}$ tsp. garlic (one clove), mashed to a paste
- $\frac{1}{2}$ tsp. ground ginger
- $\frac{1}{2}$ tsp. arrowroot
- 2 scallions, sliced thin
- 2 tbsp. peanuts, dry roasted, chopped

Directions:

1. Heat sauté pan or wok; add half the oil
2. Add chicken and stir-fry lightly; remove and set aside
3. Add remaining oil and stir-fry onions, celery, peppers, peas and mushrooms; add water chestnuts
4. Mix stock, soy sauce, hoisin sauce, garlic, ginger and arrowroot together; add to the vegetable mixture and bring to a boil.
5. Remove from heat and mix in chicken. Garnish with scallions & peanuts.