

Chinese Chicken and Bok Choy



Ingredients:

- 1 lb chicken thigh
- 4 head Shanghai bok choy
 - 4 T cornstarch
- 2 cloves of garlic, chopped
- 2 in piece of ginger grated
- 4 scallions cut in inch pieces
 - 2-3 dried Thai chiles
 - 2T soy sauce
 - 1T oyster sauce
 - 1t sugar

Directions

1. Trim the leaves from the bok choy. Quarter the stems and steam them for four to five minutes. Do not cook the leaves.
2. Cut the chicken into bite sized pieces. Toss with 3T of cornstarch. Fry in a ½ cup of canola oil in batches about 4 minutes per side until the chicken is cooked and browned. Drain on a paper towel.
3. Mix together soy sauce, oyster sauce, sugar, and 1T cornstarch with 5T water.
4. In 2T oil saute aromatics for two minutes. Add bok choy stems and saute for an additional two minutes. Add soy sauce mixture and cook for two minutes to thicken. Add chicken and bok choy leaves and cook until the leaves are just wilted. Serve immediately.