

String Bean Chicken

Marinade:

1 lb boneless skinless chicken, sliced to 1/4" thickness
1 T shoyu
1 T Shaoxing wine or dry sherry
2 tsp cornstarch

Sauce:

2 T shoyu
2 T Shaoxing wine
2 T black bean sauce
1/3 C chicken stock
4 tsp sugar
2 tsp cornstarch

Or:

1/2 C yoshida sauce
1/3 C chicken stock
2 tsp cornstarch

Stir fry:

2 T peanut oil
1 lb green beans, cut into 1" pieces
3 cloves garlic, chopped
2 tsp ginger, minced
2 green onions, chopped

Combine chicken, 1 T shoyu, 1 T wine and 2 tsp cornstarch. Mix well and marinate for 15 min.

Combine all sauce ingredients in a medium size bowl.

Heat 1 T oil in large nonstick skillet over medium high heat until hot.

Spread the chicken in the skillet into a single layer. Sear until the bottom turns golden without moving it, about 1 min. Stir and flip to cook the other side, until golden, another min. Transfer chicken to a big plate.

Add remaining 1 T of oil and the green beans. Turn to medium heat. Sear the beans, stirring and flipping occasionally, until the surface is browned and the texture turns tender, about 10 min. Reduce to medium low heat if the pan starts to smoke.

Turn to medium high again, add the garlic, ginger and onion. Drizzle with a bit more oil or chicken stock, about 2 T. Stir and cook one min. Add chicken to skillet. Stir the sauce to dissolve the cornstarch and add to the pan. Stir a few times until the sauce thickens and coats the ingredients.