

X2



DINNER TWIST  
LOCAL. HEALTHY. DELIVERED



## Chicken and Mushroom Stir-Fry

Tender chicken and mushrooms stir-fried with fragrant ginger and Asian greens, all coated in a rich, savoury sauce. Served alongside fluffy steamed rice.



25 minutes



2 servings



Chicken

## FROM YOUR BOX

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BASMATI RICE	150g
SHALLOT	1
ASIAN GREENS	2 bulbs
BUTTON MUSHROOMS	150g
CHICKEN STIR-FRY STRIPS	300g
GINGER	1 piece

## FROM YOUR PANTRY

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oil for cooking, hoisin or oyster sauce, cornflour, salt and pepper

## NOTES

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Asian greens can be quite sandy. Trim the bottom of the bulbs and soak the leaves in a bowl of water to help remove any excess sand.

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## 1. COOK THE RICE

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Place **rice** in a saucepan, cover with **300ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

## 2. PREPARE THE STIR-FRY

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Slice **shallot**. Trim and slice **Asian greens** (see notes). Slice **mushrooms**. Set aside.

Coat **chicken** with **1/2 tbsp cornflour, salt and pepper**.

Peel and grate **ginger**. Combine with **2 tbsp oyster sauce, 1 tsp cornflour** and **1/2 cup water**.

**TIP** *You could use black bean sauce, soy sauce or stir-fry sauce of choice instead of oyster sauce. Add 1/2 tbsp apple cider or rice wine vinegar to help balance the flavours if needed. Add 1 tsp Chinese five spice to chicken for depth of flavour.*

## 3. COOK THE STIR-FRY

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Heat a large frypan or wok over high heat with **oil**. Add **chicken** and **shallot**, cooking for 2 minutes until browned. Stir in **mushrooms** and cook for another 3 minutes. Add **Asian greens** and pour in **sauce**, cooking for 2–3 minutes until the greens are wilted and the sauce has thickened. Season generously with **pepper**.

**TIP** *Use sesame oil for extra fragrance. You can add some sliced water chestnuts or cashews for texture and crunch.*

## 4. FINISH AND SERVE

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Serve **chicken stir-fry** with **rice** at the table.

**TIP** *Garnish the dish with dried chilli flakes for extra spice.*

**This recipe has simplified instructions to help lower your meal cost.**