

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

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

FROM YOUR PANTRY

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

NOTES

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.

1. COOK THE RICE

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

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

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

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.