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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

🍴 4/6 servings



Chicken

## FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
BROWN ONION	1	1
ASIAN GREENS	1 bunch	1 bunch
BUTTON MUSHROOMS	150g	2 x 150g
CHICKEN STIR-FRY STRIPS	600g	600g + 300g
GINGER	1 piece	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.

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## 1. COOK THE RICE

Place **rice** in a saucepan, cover with **600ml 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.

**6P – cover rice with 900ml water.**

## 2. PREPARE THE STIR-FRY

Slice **onion**. 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 **1/4 cup oyster sauce, 1/2 tbsp cornflour and 3/4 cup water**.

**6P – trim and slice 1 1/2 bunches Asian greens. Coat chicken with 2 tbsp cornflour. Combine ginger with 1/3 cup oyster sauce, 3 tsp cornflour and 1 cup water.**

**TIP**

*You could use black bean sauce, soy sauce or stir-fry sauce of choice instead of oyster sauce. Add 1 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 **onion**, 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.*