



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.*