



Ginger Chicken

Ingredients

- 1 pound boneless skinless chicken breasts, 1-inch pieces
- 1 tablespoon + 1 teaspoon [Fustini's Ginger Crush olive oil](#)
- 2 1/2 cups small broccoli florets
- 1 cup julienne carrots
- 1 tablespoon minced ginger
- 1 teaspoon minced garlic
- 1/4 cup hoisin sauce
- 1/4 cup chicken broth
- 2 teaspoons Fustini's Sesame oil
- 1 teaspoon soy sauce
- 2 teaspoons cornstarch
- Kosher salt and fresh ground pepper to taste
- cooked rice for serving

Sharon's Hint

Adapted from dinneratthezoo.com

Directions

Step 1.

Heat 1 teaspoon of oil in a large frying pan over medium heat. Add the broccoli and carrots to the pan. Cook for approximately 3-4 minutes or until vegetables are tender. Add the ginger and garlic to the pan and cook for 30 seconds more. Remove the vegetables from the pan; place them on a plate and cover to keep warm.

Step 2.

Wipe the pan clean with a paper towel and turn the heat to high. Add the remaining tablespoon of oil. Season the chicken with salt and pepper, and add them to the pan in a single layer - you may need to do this step in batches. Cook for 3-4 minutes per side until golden brown and cooked through. Add the broccoli mixture back to the pan and cook for 2 more minutes or until the vegetables are warmed through.

Step 3.

In a bowl whisk together the oyster sauce, chicken broth, sugar, sesame oil, soy sauce and cornstarch. Pour the sauce mixture over the chicken and vegetables and bring to a boil; cook for 1 more minute or until the sauce has just started to thicken. Serve immediately, with rice if desired.