

Stir-Fried Ginger Sesame Chicken with Bok Choy

From the website "Wok and a Skillet," by Char

Prep Time: 10 minutes

Cook Time: 15 minutes

Marinade Time: 20 minutes

Total Time: 45 Minutes

Servings: 4

INGREDIENTS

4 chicken thighs boneless & skinless, cut into bite-sized pieces
2 tablespoons julienned ginger
3 cloves garlic minced
2 tablespoons cooking oil
1 tablespoon sesame oil
1/2-pound baby bok choy sliced in half horizontally
1 cup mushrooms quartered
4 eggs fried sunny side up
Rice for serving
Sesame seeds for garnish
Chopped scallions for garnish

Marinade

1 tablespoon sesame oil
2 teaspoons soy sauce
3 teaspoons cornstarch
Dash of pepper

Stir-Fry Sauce

3 tablespoons chicken stock or water
1 tablespoon soy sauce
1 tablespoon sesame oil
1 tablespoon rice vinegar or apple cider vinegar
1 teaspoon sugar

INSTRUCTIONS

1. Marinate the chicken thighs in sesame oil, soy sauce, cornstarch, and pepper. Allow the chicken to marinate for 20 - 30 minutes at room temperature.
2. Prepare the stir-fry sauce by combining chicken stock or water, soy sauce, sesame oil, rice vinegar, and sugar.
3. Heat cooking oil and sesame oil (1 tablespoon) in a wok over medium-high heat. Add the ginger and garlic to the wok while the oil is heating up so that the flavors are infused in the oil.
4. Sauté the ginger and garlic until aromatic (about 1 minute).
5. Add the marinated chicken to the wok in a single layer. Leave the chicken untouched for about 30 seconds to allow it to sear before turning and stir-frying it.

6. When the chicken is fully cooked, remove the chicken from the wok.
7. Add baby bok choy and mushrooms to the wok. Stir fry for about 1 minute. Return the chicken to the wok.
8. Stir in the prepared sauce, then stir-fry to combine all ingredients.
9. Transfer the dish to a serving plate, then garnish with sesame seeds and chopped scallions. Serve with steamed rice topped with a fried egg and a splash of soy sauce.