

## Stir-Fried Chicken with Mushrooms and Snow Peas

Serves 3-4

- 450 g boneless, skinless chicken breasts, cut crosswise (against the grain) into 3-mm-thick slices, 3.8 to 5 cm long
- 1 T Shaoxing wine or dry sherry
- 1 tsp fine sea salt
- 1 large egg white
- 1 T cornstarch, plus another 2 tsp, if you like
- 5 T canola oil
- 57 g snow peas, trimmed and cut in half crosswise
- 227 g mushrooms, sliced
- 1 tsp grated fresh ginger
- 1 T soy sauce, more to taste
- 2 tsp sesame oil



1. Put the **chicken** slices into a bowl, and stir in **Shaoxing wine** and  $\frac{1}{2}$  **tsp salt**. In another bowl, beat the **egg white** until the gel is broken and it thins out slightly (it should not be frothy) and add to the chicken mixture. Sprinkle in **1 T cornstarch** and mix well. Add **1 T canola oil** and stir until smooth.
2. Refrigerate chicken for **at least 30 minutes** and **up to 2 hours** so the coating has time to adhere to the meat.
3. Bring a medium saucepan of water to a boil, then add **1 T canola oil**.
4. Add the **snow peas** to a sieve or strainer that fits in the pot. Lower into boiling water for **10 seconds**. Pull out the sieve (leaving water in the pot) and rinse snow peas with cold water.
5. Lower heat to maintain a gentle simmer. Add in the **chicken**, stir to separate, and keep stirring gently until the coating turns white, **about 1 minute**. Drain chicken.  
*(For a thicker, glossier sauce, whisk 2 tsp cornstarch with  $1\frac{1}{2}$  T warm water until the cornstarch has dissolved. Reserve.)*
6. Heat a wok or large, heavy skillet over **high heat**. Once hot, add remaining **3 T canola oil**, swirl and **heat for 30 seconds**.
7. Add **mushrooms** and **ginger** to hot oil, and stir and flip rapidly for **about 30 seconds**, or until the color of the mushrooms begins to brighten.
8. Add the **snow peas** and remaining  $\frac{1}{2}$  **tsp salt**, and briskly stir mixture **for 1 minute**.
9. Add the **chicken**, **soy sauce** and reserved **cornstarch slurry**, and stir until the mixture is coated.
10. Add the **sesame oil**, flip the mixture a few times and cook until the chicken is just cooked through, **about 1 to 2 minutes**. Serve immediately.