OYSTER CHICKEN WITH BROCCOLI

Number of servings: 8

Ingredients:
- 2 pounds broccoli
- 1 small round onion
- 1 clove garlic
- 1 thumb size piece ginger
- 2 ½ pounds chicken thighs
- 2-3 tablespoons oyster sauce
- salt and pepper to taste

Thickening:
- 2 tablespoons cornstarch
- ¼ cup water

Directions:
1. CLEAN and CUT broccoli into bite-sized pieces. SET aside.
2. DICE onion. SET aside.
3. MINCE garlic and ginger. SET aside.
4. CUT chicken into bite-sized pieces.
5. In a large pot, FRY chicken for 2-3 minutes. STIR.
6. ADD garlic and ginger.
7. ADD broccoli, onion, and oyster sauce. MIX well.
8. MIX and SIMMER for about 5 minutes.
9. ADD salt and pepper. MIX.
10. COOK until broccoli is almost done.
11. In a small bowl, MIX thickening ingredients and ADD to mixture.
12. STIR FRY until broccoli is done and gravy is thickened.

Variations:
Other fresh or frozen vegetables may be used.
Other meats may be used.

ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES. REFER TO PAGES 98-101.