

## STIR FRY

(Modified from [food.com](#))

### Ingredients

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| 1 lbs <b>chicken breast</b> , cut into<br>1-inch cubes | 2 Tbsp <b>oyster sauce</b> or <b>hoisin sauce</b>  |
| 11-14 oz mixed <b>Chinese greens</b>                   | 1 Tbsp <b>soy sauce</b>                            |
| 3 Tbsp <b>vegetable oil</b>                            | 2 pinches of <b>sugar</b>                          |
| 1 Tbsp <b>sesame oil</b>                               | juice of 1 <b>lime</b>                             |
| ½ Tbsp thinly sliced <b>ginger</b>                     | <b>salt</b> and freshly <b>ground black pepper</b> |
| 2 cloves <b>garlic</b> , thinly sliced                 |  |
| 4 <b>scallions</b> , finely shredded                   |  |

### Instructions

1. Put the oil, garlic and the ginger into a very large, hot wok or other suitable pan and cook for about 30 seconds.
2. Add the chicken stirring constantly until the outside is cooked.
3. Add the scallions and the rest of the ingredients apart from the greens and seasoning.
4. Stir, then add the oyster sauce, hoisin sauce, lime juice and greens and toss so that everything is coated in sauce. The oyster and soy sauce will reduce, just coating the greens, which will begin to wilt.
5. At this point season to taste with sugar, salt and pepper.
6. Stir-fry for a further minute and serve immediately over steamed rice.