

Moo Shu Chicken

Oscar · 29/09/2024

**Prep Time**

50 mins

Difficult

Medium

Servings

4

Description

Make classic moo shu chicken at home instead of eating at a restaurant or getting takeout This dish is simple and bursting with flavor Serve over rice or Chinese mandarin pancakes if desired

Ingredients

- - 6 tablespoons cold water
- divided - 3 teaspoons sesame oil
- divided - 2 teaspoons cornstarch - 1 pound chicken breast tenderloins
- cut into thin strips - 2 tablespoons hoisin sauce - 2 tablespoons oyster sauce - 2 teaspoons soy sauce - 2 teaspoons vegetable oil
- divided - 2 large eggs
- beaten - 3 cups shredded cabbage or coleslaw mix - 1 (4 ounce) can sliced shiitake mushrooms
- drained - 2 cloves garlic
- minced - 1 tablespoon sherry - 3 green onions
- chopped

Instructions

1. Whisk 2 tablespoons water
2. 2 teaspoons sesame oil
3. and cornstarch together in a large bowl. Add chicken
4. toss to coat
5. and set aside. Combine remaining 4 tablespoons water and 1 teaspoon sesame oil in a separate bowl. Whisk in hoisin sauce
6. oyster sauce
7. and soy sauce until well combined; set sauce aside. Heat 1 teaspoon oil in a skillet over medium heat. Add eggs and cook for 3 minutes; flip and cook until firm and set
8. about 3 minutes more. Transfer to a cutting board and slice into thin strips. Add marinated chicken to the skillet and cook over medium-high heat for 6 minutes. Flip and cook until golden brown on the outside and the juices run clear
9. about 6 minutes more; transfer to a plate. Heat remaining 1 teaspoon oil in the skillet over medium-high heat. Add cabbage
10. shiitake mushrooms
11. garlic
12. and sherry; cook until cabbage starts to wilt
13. about 2 minutes. Add chicken
14. sliced egg
15. and reserved sauce to the skillet; cook
16. stirring occasionally
17. until sauce has thickened
18. about 5 minutes. Toss in green onions and serve immediately.