

## Chicken-and-Broccoli Stir-Fry

Oyster sauce, found in the Asian-food aisle, adds a deep, savory flavor to the easy, family friendly dish.

🕒 Preparation 30 minutes ● Total 30 minutes 4 portions

### Ingredients

or	or
2 tablespoons soy sauce	1 pound boneless, skinless chicken thighs, cut into 1/2-inch strips
or	or
2 tablespoons rice vinegar	3 tablespoons minced peeled fresh ginger
or	or
2 tablespoons oyster sauce	2 cloves garlic, minced
or	or
1 tablespoon cornstarch	2 scallions, thinly sliced
or	or
1 teaspoon toasted sesame oil	1 bunch broccoli, cut into small florets, stalks peeled and thinly sliced
or	
2 tablespoons vegetable oil	

### Cooking method

- 1  
Whisk together soy sauce, vinegar, oyster sauce, cornstarch, and sesame oil.
- 2  
In a wok or large skillet, heat vegetable oil over high. Add chicken and cook until browned, 10 minutes.
- 3  
Add ginger, garlic, scallions, and broccoli and cook, stirring frequently, until broccoli is bright green, 3 minutes.
- 4  
Add 1/4 cup water, scraping up browned bits with a wooden spoon. Stir in soy sauce mixture and cook, stirring, until thickened, 1 minute.