

Moo Goo Gai Pan

- 3 chicken breasts (boneless, skin less; cut into 1" pieces)
- ¼ lb snow peas
- 2 cups celery (sliced)
- 1 cup mushrooms (sliced)
- 4 green onions (1" slices, including tops)

- 1 tsp cornstarch
- ½ tsp salt
- ¼ tsp ground ginger
- ⅛ tsp white pepper

- 1 tbsp Soy sauce
- 3 tbsp peanut oil
- 3 tbsp Sesame seeds



Preparation:

In a bowl, mix cornstarch, salt, ginger and white pepper.

In a wok, heat 1 tablespoon peanut oil to 350°. Add snow peas, celery, mushrooms, and onions. Stir fry for 2-4 minutes and remove.

Add remaining 2 tablespoons of peanut oil to wok. Put chicken into wok and stir fry until cooked. Add back in the snow peas, celery, mushrooms and onions. Add the cornstarch and ginger mixture. Stir fry all ingredients until hot.

Pour into serving bowl and sprinkle with Sesame seeds.