

Quick Hoisin Chicken Stir-fry

Ingredients

4 -6 ounces snow peas

0.5 (4 ounce) cans sliced water chestnuts, cut into quarters

1 lb chicken breast, cut into bite-sized pieces

1/2 teaspoon [salt](#)

1 tablespoon [cornstarch](#)

2 tablespoons [vegetable oil](#)

4 tablespoons [hoisin sauce](#)

2 teaspoons [sugar](#)

Directions

Soak snow peas in very cold water for a few minutes only if they are not crisp; trim and string them; blot peas and water chestnuts dry with a clean paper towel; set aside.

Sprinkle chicken pieces with salt and cornstarch; stir or toss to coat evenly.

Add vegetable oil to a large nonstick skillet or wok over medium-high heat; heat until oil is almost smoking; add chicken to skillet and sauté 2 minutes or until the chicken is just barely done; add snow peas, water chestnuts, hoisin sauce, and sugar to skillet; sauté 1-2 minutes more until chicken and veggies are evenly coated with sauce; serve with rice or noodles.