

Quick Hoisin Chicken Stir-fry

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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.