



## OYSTER CHICKEN WITH BROCCOLI

**Number of servings:** 8

**Ingredients:**

2 pounds broccoli  
1 small round onion  
1 clove garlic  
1 thumb size piece ginger  
2 ½ pounds chicken thighs  
2-3 tablespoons oyster sauce  
salt and pepper to taste

Thickening:

2 tablespoons cornstarch  
¼ cup water

**Directions:**

1. CLEAN and CHOP broccoli into bite-sized pieces. SET aside.
2. DICE onion. SET aside.
3. MINCE garlic and ginger. SET aside.
4. CHOP chicken into bite-sized pieces.
5. In a large pot, FRY chicken for 2-3 minutes. STIR.
6. ADD garlic and ginger.
7. ADD broccoli, onion, and oyster sauce. MIX well.
8. MIX and SIMMER for about 5 minutes.
9. ADD salt and pepper. MIX.
10. COOK until broccoli is almost done.
11. In a small bowl, MIX thickening ingredients and ADD to mixture.
12. STIR-FRY until broccoli is done and gravy is thickened.

**Variations:**

Other fresh or frozen vegetables may be used.  
Other meats may be used.

**ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES.**



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