

# Fragrant Chicken With Mushrooms And Snow Peas

Makes 4 servings.

## Ingredients

- 1 cup white rice
- 1 pound boneless, skinless chicken breast halves, cut into thin strips
- 1 teaspoon ground paprika
- $\frac{1}{2}$  teaspoon ground ginger
- Salt and pepper to taste
- $\frac{1}{4}$  cup canned, reduced-salt chicken broth
- 1 tablespoon rice wine vinegar or white wine vinegar
- 1 tablespoon light brown sugar, packed
- 1 tablespoon cornstarch
- 1 tablespoon vegetable oil
- 2 cloves garlic, minced
- 10 ounces mushrooms, sliced
- 1 tablespoon sesame oil
- 6 tablespoons sherry (divided)
- 3 tablespoons reduced-salt soy sauce (divided)
- 5 ounces snow peas, trimmed
- 6 green onions, white and 3 inches of green, thinly sliced on diagonal
- $\frac{1}{4}$  teaspoon red pepper flakes, or to taste

## Directions

1. Make rice according to directions.
2. Meanwhile, season chicken with paprika, ginger and salt and pepper to taste; set aside.
3. In bowl, whisk together broth, vinegar, brown sugar and cornstarch until smooth. Set aside.
4. In non-stick skillet or wok, heat vegetable oil until hot, add garlic and cook 30 seconds. Add mushrooms and saute until all

juices have been released and evaporated, stirring as needed.

5. Remove mushrooms from skillet; set aside.
6. Add sesame oil to skillet and quickly brown chicken, about 2 minutes. Add 2 tablespoons sherry, 1 tablespoon soy sauce, snow peas, green onions and pepper flakes to chicken; stir and cook 2 minutes.
7. Add mushrooms, broth mixture, remaining sherry and soy sauce and cook, stirring, until sauce thickens, about 2 minutes.
8. Serve with rice on the side.