

Black Pepper Chicken

Ingredients

20 oz Chicken breast, skinless boneless
1 Bell pepper
1 tbsp Garlic
1 Yellow onion, small
1/2 tsp Chicken bouillon powder
1/4 tsp Baking soda
1 1/2 tsp Black pepper, ground medium
2 tbsp Corn-starch
1/2 tsp Granulated sugar
1 1/4 tsp Kosher salt
1 tbsp Oil
1 Oil 2 tbsp Butter, unsalted
2 tbsp Shaoxing cooking wine
3 tbsp Water
¼ teaspoon msg (optional)

Instructions

Marinate the chicken:

Combine the sliced chicken breast, water, shaoxing rice wine, salt, and baking soda in to a mixing bowl.

Mix well until the chicken has absorbed most of the liquid.

Add the corn-starch and mix until the chicken is well evenly coated. Following, add the oil and mix until well combined.

Set aside as you prepare the rest of the ingredients.

If you have time, allow the chicken to marinate for 30 minutes or even overnight in the fridge.

Make the black pepper chicken:

In a wok or sauté pan over medium to medium high heat, add enough oil to generously coat the bottom of the pan.

Once the oil is hot, add the marinated chicken and cook on both sides until the chicken is cooked through.

Remove from the wok/pan and set aside.

*Make sure to not overcrowd the pan and cook the chicken in small batches if necessary.

Once the chicken is cooked, leave about 1 tablespoon of oil in the pan and drain the excess.

Keeping at medium high heat,

add the butter and allow it to melt. Stir as needed.

When the butter has melted, add the minced garlic and stir fry until fragrant, about 15 to 30 seconds.

Add the onion and bell pepper and stir fry for 30 seconds to 1 minute, until the veggies are evenly coated and fragrant.

Return the chicken to the pan and give it a brief stir fry to combine.

Drizzle the shaoxing rice wine around the pan and stir fry until alcohol is cooked off and smells fragrant, about 30 seconds.

Season the chicken with black pepper, salt, sugar, chicken bouillon powder, and msg, immediately toss and stir fry to distribute the seasonings evenly, about 30 seconds to 1 minute.

Transfer the black pepper to a serving plate and enjoy while hot!

If you prefer, mix together the black pepper, salt, sugar, chicken bouillon powder, and msg, so that you can add all the seasonings at one time.