

# Mongolian chicken

## Ingredients

### For the Chicken:

450g boneless, skinless chicken breasts, sliced thinly into strips  
2 tablespoons corn-starch  
2 tablespoons vegetable oil (for frying)  
1 tablespoon sesame oil

### For the Sauce:

½ cup soy sauce  
¼ cup water  
⅓ cup brown sugar, packed  
3 cloves garlic, minced  
1 tablespoon fresh ginger, grated or finely minced  
1 teaspoon rice vinegar  
1 tablespoon hoisin sauce  
1 teaspoon red pepper flakes

### For Garnish:

3 green onions, sliced  
1 tablespoon sesame seeds

## Instructions

### 1. Prepare the Chicken:

In a bowl, toss the thinly sliced chicken strips with corn-starch until evenly coated. Let the chicken sit for about 10 minutes to allow the corn-starch to adhere.

### 2. Cook the Chicken:

Heat 2 tablespoons of vegetable oil in a large skillet or wok over medium-high heat.

Once the oil is hot, add the chicken strips in batches (avoid overcrowding) and stir-fry until golden brown and crispy, about 3-4 minutes per side. Remove the chicken and set it aside on a plate.

In the same skillet, add the sesame oil and swirl it around for flavour.

### 3. Make the Mongolian Sauce:

Lower the heat to medium and add the minced garlic and ginger to the skillet. Sauté for about 1 minute until fragrant.

Stir in the soy sauce, water, brown sugar, rice vinegar, and hoisin sauce. Let the sauce simmer for 3-5 minutes, stirring occasionally, until it thickens slightly and becomes glossy.

### 4. Combine the Chicken and Sauce:

Add the cooked chicken back to the skillet and toss to coat it evenly in the sauce.

Continue cooking for 2-3 minutes to let the chicken absorb the flavours. If you'd like some heat, sprinkle in the red pepper flakes.

5. **Serve:**

Transfer the Mongolian chicken to a serving dish and garnish with sliced green onions and sesame seeds. Serve hot over steamed rice or noodles.