



Chinese Broccoli Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups of thinly sliced chicken breasts,
- 5 cups of Chinese broccoli (washed and cut into small pieces),
- 2 tbsp Chinese BBQ sauce,
- 2 tsp corn starch,
- 6 tbsp water,
- 1 tsp chopped garlic

Instructions

Here's a dish to write home about. Put some on top of your rice and write home again.

1. Heat Chinese BBQ sauce and garlic over medium heat. Fry until fragrant.
2. Coat chicken with 1 tsp of corn starch and add to the pan.
3. When the chicken is cooked, add Chinese broccoli and 4 tbsp of water. Cover. Cook for about 10 minutes or until the broccoli is tender.
4. Mix 1tsp corn starch with 2 tbsp of water. Pour slowly into the pan. Stir. ?. Cook for another 5 minutes. Add salt if needed.