



Chicken on ??

NIBBLEDISH CONTRIBUTOR

Ingredients

Ingredients: -One bunch of ?? - 4 - 6 pieces of chicken thigh or 1 big chicken breast (chopped into small pieces) - 4~5 big ?? (chopped into small pieces) -2 pieces ??? - 5 pieces of lettuce - oyster sauce, soya sauce, corn starch, salt and pepper, sesame oil.
- a can of chicken broth

Instructions

1. Soak ??, ??? in one bowl and ?? in another bowl in water until soft. 2. Marinate chicken with soya sauce, s+p, sesame oil. 3. Lay lettuce on the bottom of the plate 4. Boil some water and cook ?? until clear, lay on top of lettuce. 5. Pour ?? and ??? in a pot with the water they were soak in, pour in chicken broth and boil at low heat 6. Pan Fried chicken in a pan with a little oil until the outside is golden, then pour in pot in step 5. 7. Add oyster sauce, soya sauce, and sesame oil, s+p and boil the whole mixture for around half and hour ~ an hour until the musrooms are soft, ??? shatter. 8. Add cornstarch to make it thick, then pour onto ?? + lettuce, serve! P.S. Add seasoning according to personal taste. I like adding white pepper and lots of soya sauce lol ... so i cant really give u the exact amount! I call it the cooking common sense so :p and ya im so bad at translating chinese ingredients to English, help anyone ? :D