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Recipe Title: Oyster-Hoisin Chicken with Cashews & Fried Rice

Recipe Ingredients:

- **Chicken**
 - 1/2 lb. boneless skinless chicken breast
 - 1 tablespoon vegetable or canola oil
 - 1/2 cup of cornstarch
 - 1/4 cup of water
 - 2 Eggs
 - Table salt
 - Freshly ground black pepper
 - 1/4 cup of flour
 - 1 teaspoon of baking powder

- **Rice**
 - 2 Cups Basmati white rice
 - 1-2 tablespoons butter
 - Water to cover rice (Approximately 4 Cups)
 - 1-2 tablespoons olive oil
 - 1/4 cup baby carrots, chopped
 - 1/4 cup white or yellow onions, chopped
 - 1/4 cup green onions, chopped

- 1/4 cup fresh broccoli, chopped
- 1 Egg
- 6-8 tablespoons soy sauce
- **Sauce**
 - 1/4 cup rosemary
 - 2-3 teaspoons garlic, minced
 - 3/4 cup Chardonnay wine
 - 1/2 cup oyster sauce
 - 1/2 cup hoisin sauce
 - 1-2 tablespoons brown sugar
 - 1/2 teaspoon rice vinegar
 - 1/2 teaspoon yellow mustard
 - 3 tablespoons honey
 - 1/2 teaspoon lemon zest
 - 2-3 teaspoons lemon juice
 - 2/3 cup cashews

Recipe Instructions:

For Rice

1. Rinse Basmati rice in a strainer. Pour rice into a large pot. Add water to the pot until rice is completely submerged, about 2 inches above rice. Then place pot on stove on medium-high heat until rice boils for 1-2 minutes.
2. Strain rice. Rinse the rice, let drain.
3. Meanwhile, grease the bottom of the empty pot with 1-2 tablespoons of butter. After

rice drains for 1 minute, pour rice back into the pot and set on low-heat for 18-20 minutes, cover tightly with lid.

4. Remove lid. Meanwhile on a griddle, heat olive oil on medium-heat for 1 minute. Then add $\frac{1}{4}$ cup of chopped onions, $\frac{1}{4}$ cup carrots, $\frac{1}{4}$ cup green onions, and $\frac{1}{4}$ cup broccoli.

Let cook for about 3-4 minutes on medium heating, until tender.

5. Add the pot of rice to the skillet, and mix the rice with the vegetables. Let rice cook for about 5 minutes.

6. Make a well in the center of the rice and vegetable mixture. Beat 1 egg and pour the egg into the well. Let cook for 1 minute.

7. Stir egg into rice and vegetable mixture. Mix well.

8. Drizzle 6-8 tablespoons of soy sauce into rice and vegetable mixture or until rice turns brown. Mix well. Let cook for another 1-2 minutes then remove from heat.

For Chicken

1. Pound to tenderize, then cut boneless chicken breast into 1 inch cubes.

2. Coat chicken pieces in corn starch, then set aside

3. In a mixing bowl, add 2 eggs, then add a pinch of table salt and freshly ground black pepper and beat until smooth. Take chicken pieces and coat chicken pieces in egg. Set aside

4. In another mixing bowl, add flour and baking powder and whisk until completely mixed. Take chicken pieces coated with egg and add to the flour mixture. Mix in the chicken until evenly coated.

5. Heat vegetable or canola oil in a large skillet over high-heat for about 1 minute. Place chicken pieces in oil and cook until done on all sides, turning constantly to avoid burning

chicken. Set chicken aside, keep warm.

6. Prepare sauce as below

7. In a separate skillet, roast cashews on medium-high heat for about 2-3 minutes. Toss occasionally. Dump cashews into the saucepan with sauce. Put chicken back into skillet and pour $\frac{1}{2}$ cup of water over the chicken pieces, soaking them. Set to medium-high heat and bring water to a boil. Add sauce to the chicken and toss.

8. Serve chicken with fried rice.

For Sauce

1. Add 1 tablespoon of olive oil to a saucepan. Add $\frac{1}{4}$ cup fresh chopped rosemary to the olive oil. Let rosemary infuse into olive oil for 2-3 minutes, then heat olive oil on high heat for about 1 minute.

2. Add 3 teaspoons of minced garlic to the saucepan. Set heat to medium heat and let garlic cook for 1-2 minutes, or until brown.

3. Add $\frac{3}{4}$ cup of Chardonnay wine to the saucepan. Set to high-heat and let cook for about 3 minutes. Then set to medium-heat, add $\frac{1}{2}$ cup of oyster sauce and $\frac{1}{2}$ cup of hoisin sauce. Stir well.

4. Add 1-2 tablespoons of brown sugar to the sauce. Then add $\frac{1}{2}$ teaspoon rice vinegar, $\frac{1}{2}$ teaspoon mustard, and 3 tablespoons of honey. Set to low heat, stir well, and let simmer for 5 minutes.

5. Zest 1 lemon until you have $\frac{1}{2}$ teaspoon of lemon zest, and add to the sauce. Slice lemon in half and squeeze about 2-3 teaspoons of lemon juice into the sauce from one of the halves of lemon. Stir and let simmer for another 2 minutes. Add cashews and remove from heat.