



Almond Chicken with Wok Stir Fry Sauce



Ingredients

Single Serving

- ¼ C. **Classic Wok Sauce*** (Starport 128)
- 6 oz. Chicken, thigh or breast, boneless, skinless, marinated and velvetized (see below), sliced 1"x1"x¼"
- 2 Tbsp. Almonds, sliced, toasted
- ¼ C. Red bell pepper, sliced ¼"x1"
- ¼ C. Water chestnuts, sliced, canned
- 1 C. White mushrooms, quartered
- ½ C. Baby corn, cut ½"
- ¼ C. Celery, bias cut ¼"
- 1 Tbsp. Vegetable oil
- 1 Tbsp. Green onions, chopped

* Other flavors for this recipe are **Garlic Sesame Sauce** (Starport209) or **Brown Stir-fry Sauce** (Starport 214)



Instructions

1. Marinate and velvetize chicken (see below).
2. Rinse water chestnuts and baby corn, drain and set aside.
3. Heat a pan or wok at high heat, add oil then celery and sear for 30 seconds.
4. Add velvetized chicken and let chicken sear 45 seconds, then stir and sauté 1-2 minutes.
5. Add red bell peppers, mushrooms, water chestnuts and baby corn, stir-fry another minute.
6. Add **Classic Wok Sauce** and stir-fry until steaming hot, then add in 1 Tbsp. of almonds.
7. Remove and garnish with green onions and remaining almonds.

Chicken Marinade and Velvetization

1. **To marinate:** For 10 lbs. sliced or diced chicken, add 0.4 lb. (⅞ C.) **Marinade Seasoning** (Starport 356), 1¼ C. water and 1 C. corn oil. Mix well and marinate for 30 minutes or more.
2. **To velvetize:** Oil blanch chicken in deep fryer at 350°F in 2-pound batches for 60-80 seconds, un-clumping the chicken pieces with tongs. Chicken will NOT be fully cooked. Remove and drain.
3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.