



Almond Chicken with Teriyaki Glaze Sauce



Ingredients

Single Serving

- ¼ C. **Teriyaki Glaze Sauce** (Starport 480)
- 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



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 for 45 seconds, then stir and sauté 1-2 minutes.
5. Add red bell peppers, mushrooms, water chestnuts, baby corn, and stir-fry for another minute.
6. Add **Teriyaki Glaze Sauce** and stir-fry until steaming hot, then add 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** (Gluten-Free 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 a deep fryer at 350°F in 2-pound batches for 60-80 seconds, unclumping the pieces with tongs. The chicken will NOT be fully cooked. Remove and drain.
3. When cool, place in a covered container and refrigerate until ready to use. Make batch daily.