



# From the Culinary Company Kitchen

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## Szechwan-Style Chicken with Broccoli

Yield: 6 portions

INGREDIENTS	AMOUNTS
Chicken Tenderloin	1 lb
Mushrooms, Shitake, dried	¼ cup
Broccoli	2 lb
Marinade for Chicken	
Chinese Mushroom Soy Sauce	2 tsp
Rice Wine	2 Tbsp
Water	2 Tbsp
Sugar	½ tsp
Canola Oil	1 Tbsp
Sauce	
Chinese Mushroom Soy Sauce	2 Tbsp
Rice Wine	2 Tbsp
Sugar	3 Tbsp
Balsamic Vinegar	1 Tbsp
Chicken Stock	4 oz
Sesame Oil	2 tsp
Cornstarch	1 Tbsp
Peanut Oil	1 Cup
Aromatics	
Green Onion, Minced	¼ cup
Garlic, minced	3 Tbsp
Ginger, Minced	1 Tbsp
Chile Sauce	1 Tbsp

### Process

1. Soak mushrooms in 1 cup of water until soft and then julienne
2. Julienne the pork ¼ x ¼ x 1 inch
3. Make marinade by mixing the soy sauce, rice wine, water, sugar and oil. Add pork and marinade to bag, toss well to coat and refrigerate for 30 minutes
4. Separate broccoli into flowerets, peel and slice the stalks on the bias. Blanch and shock

5. Combine the sauce ingredients in a small container and reserve for later use
6. In 375° oil, deep fry the pork in small batches. Drain and reserve
7. In a wok, stir-fry the aromatics until aromatic. Add the broccoli and stir-fry until warmed through. Add sauce and bring to a boil. Thicken with cornstarch slurry until nappe, if needed.
8. Add the pork and stir-fry until warmed through, but do not bring sauce back to a boil