



# MONGOLIAN CHICKEN



## INGREDIENTS:



salt and pepper  
red pepper flakes



4 chicken  
thigh



2 tbsp butter



5 tbsp  
cornstarch




1/4 cup  
vegetable  
oil



1/4 cup  
brown sugar




4 tbsp soy  
sauce



1/2 tbsp  
ginger paste



1 yellow  
onion



1/2 tbsp  
minced  
garlic



2 sprigs  
green onion



1 cup chicken  
broth

## DIRECTIONS:

1. Wash and cut chicken into small 1/2 strip pieces
2. Season with salt and pepper + 4 tbsp cornstarch
3. In a small bowl mix all the sauce ingredients together, set aside
4. Julian the yellow onion into long pieces and cut the green onion along the bias into chunks
5. Add 1/4 cup vegetable oil to a deep frying pan and turn to medium-high heat
6. Once oil is hot cook chicken until brown on each side
7. Remove chicken, pour out oil, and place pan back on stove
8. Add butter and all onions, cook until tender and golden
9. Add chicken back in
10. Add in garlic and ginger + the sauce
11. Let cook for 1 minute and then add 1 tbsp on cornstarch and stir until sauce slightly thickens
12. Serve over white rice, noodles, broccoli, or anything of your choice! Enjoy!

servings: 4