Debbie's Chicken Almond

Serves 2

Ingredients

Chicken

- 2 chicken breasts, skinned, boned and cut up

Marinade

- 1 Tbsp soy sauce
- 1 tsp cornstarch

Stir-Fry

- 1/2 cup slivered almonds
- Oil (for sautéing)
- 1/4 to 1/2 tsp ground ginger, or 2 slices fresh gingerroot
- 1 green pepper, cut up in chunks
- 1 onion, cut up in chunks
- 1 (7-ounce) package frozen pea pods, or 1/2 pound fresh snow peas

Seasoning Sauce

- 1 Tbsp soy sauce
- 1 tsp wine
- 3/4 tsp vinegar
- 3/4 tsp sugar
- 1/2 tsp cornstarch
- 1/4 tsp salt

Instructions

Marinade

1. Marinate chicken breasts in soy sauce and cornstarch. (This can be all afternoon, or only while you're preparing the rest of the dish.)

Seasoning Sauce

1. Mix together soy sauce, wine, vinegar, sugar, cornstarch, and salt. Set aside.

Stir-Fry

1. Sauté almonds in about 1 tsp oil until golden. Set aside.
2. Stir fry chicken in 2 Tbsp oil. Set aside.
3. Stir fry gingerroot, green pepper, onion, and peas.
4. Add chicken and the prepared seasoning sauce.

5. Heat through, add nuts, and serve over rice.

DEBBIE'S CHICKEN ALMOND

2 chicken breasts, skinned, boned and cut up

Marinade:

1 tablespoon soy sauce
1 teaspoon cornstarch
½ cup slivered almonds
Oil
¼ to ½ teaspoon ground ginger or 2 slices fresh gingerroot
1 green pepper, cut up in chunks
1 onion, cut up in chunks
1 (7-ounce) package frozen pea pods or ½ pound fresh snow peas

Seasoning Sauce:

1 tablespoon soy sauce
1 teaspoon wine
¾ teaspoon vinegar
¾ teaspoon sugar
½ teaspoon cornstarch
¼ teaspoon salt

Marinate chicken breasts in soy and cornstarch. (This can be all afternoon or only while you're preparing the rest of the dish. Saute almonds in about a teaspoon of oil until golden, set aside. Stir fry chicken in 2 tablespoons oil. Set aside. Stir fry gingerroot, green pepper, onion and peas. Add chicken and ingredients that have been mixed together to make seasoning sauce: soy sauce, wine, vinegar, sugar, cornstarch and salt. Heat through, add nuts and serve over rice. Serves 2.

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