

ORIENTAL-STYLE CHICKEN AND ZUCCHINI STIR-FRY

(from the Bewitching Kitchen)

3 medium zucchini, thinly sliced
2 teaspoons salt
3 boneless, skinless chicken breasts, cut in 1/2 inch pieces

to marinate the meat:

2 tablespoons soy sauce
2 tablespoons dry sherry
2 teaspoons baking soda
1 teaspoon cornstarch

for stir-fry:

2 tablespoons peanut oil
1 bell pepper, sliced thin
1/2 Serrano pepper, finely minced
1/2 cup water
1 tablespoon hoisin sauce
1 tablespoon soy sauce
1 tsp sesame oil
2 tsp cornstarch
salt to taste
roasted peanuts, about 1/3 cup
fresh cilantro leaves to serve

Prepare the zucchini by adding it to a large bowl and sprinkling the salt all over. Leave it at room temperature for 30 minutes. Rinse briefly to remove the salt, dry the slices over paper towel. They are now ready to use. Marinate the chicken by mixing sherry, soy sauce, cornstarch and baking soda in a small bowl, and adding to the meat. Leave it for 30 minutes at room temperature.

Make the finishing sauce by mixing water, hoisin, soy, sesame oil and cornstarch. Reserve.

Heat the oil on a wok, add the chicken pieces and fry until golden brown on all sides. Remove to a bowl, add more oil if needed, sauté the bell pepper and Serrano pepper for a couple of minutes, seasoning lightly with salt. Increase the heat to high, add the zucchini slices, move them around for 10 seconds or so, add the chicken back, stir fry everything together for a minute. Add the finishing sauce and heat it all together until it thickens slightly. Add peanuts, cilantro, and serve over steamed white rice.