



Black Pepper Chicken

The Ingredients

- 6 boneless chicken thighs
- 4 stalks of celery
- 1 onion
- 4 cloves of garlic
- 3 tablespoons soy sauce
- 2 tablespoons oyster sauce
- 1 tablespoon rice wine vinegar
- 1 tablespoon cayenne pepper
- 2 tablespoons cornstarch
- 2 tablespoons peanut oil
- Black Pepper
- Salt

Instructions

1. Mix soy sauce, oyster sauce, rice wine vinegar, and cayenne pepper together to create sauce mixture.
2. Cut chicken in small pieces (1 inch) and then marinate chicken with the sauce mixture and cornstarch. Set aside for 30 minutes.
3. Cut celery on the bias (diagonal) and slice onion. Mince garlic. Add 1 tbsp of peanut oil to non-stick pan and cook chicken until no longer pink. Set aside.
4. Add remainder 1 tbsp peanut oil and cook onions and celery. Add garlic after onions start to turn translucent. Stir.
5. Add chicken back in and cook together for about 2-4 minutes, stirring constantly.
6. Put generous amount of black pepper. Black pepper should be coarse. Salt to taste.

Source: Chef Kevin Szeto