



## Recipes

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*Use this delicious Sesame Ginger Sauce on any combination of meats or vegetables.*

### **Sesame Ginger Chicken Stir Fry** *Makes 12 servings*

**Sauce:**

16 fl. oz. chicken broth  
3 fl. oz. soy sauce  
1-1/2 fl. oz. dark sesame oil  
1-1/2 oz. (about 1/3 cup) Argo® Corn Starch

**Chicken Stir Fry:**

1 lb., 8 oz. chicken breast, cut into thin strips  
2 Tbsp. minced fresh ginger  
2 Tbsp. Argo® Corn Starch  
1 fl. oz. oil  
16 oz. sliced mushrooms  
6 oz. halved snow peas  
14 oz. julienned red bell pepper  
5 oz. green onions, cut into 3/4-inch pieces

Combine chicken broth, soy sauce, sesame oil and corn starch; set aside.

Toss chicken breast with ginger and corn starch. Heat oil in large skillet or wok over high heat. Add chicken; stir fry for 3 to 4 minutes until chicken is no longer pink. Add mushrooms, snow peas and bell pepper; stir fry 2 to 3 minutes until vegetables are just crisp-tender.

Add onions and sauce mix. Bring to a boil, stirring constantly, and boil for 1 minute. Serve over rice.