

# Mongolian Chicken & Mushrooms Recipe

by Olive Oil Marketplace  
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## INGREDIENTS

- 1 1/4 pounds boneless skinless chicken breast thinly sliced

- 1/4 cup + 4 teaspoons cornstarch - divided
- 3 tablespoons [Olive Oil Marketplace EVOO](#)
- 2 tablespoons [Get-R-Smoked Simply Thai Seasoning](#)
- 1 1/2 teaspoons minced garlic
- 1 tablespoon [Olive Oil Marketplace White Honey Ginger](#)
- 4 tablespoons [Olive Oil Marketplace Toasted Sesame Oil](#) - Divided
- 1 cup soy sauce
- 2/3 cup water
- 1 cup dark brown sugar
- 1 med onion - sliced
- 2 cups Fresh Mushrooms - sliced

## INSTRUCTIONS

- Place the chicken in a resealable plastic bag, add 1/4 cup cornstarch and Simply Thai Seasoning - shake to coat evenly.
- Heat the EVOO in a large pan over high heat
- Add the chicken to the pan in a single layer
- Cook for 3-4 minutes per side or until browned. Cook in multiple batches if needed.
- Remove the chicken from the pan and place it on a plate lined with paper towels
- Add 2 tablespoons toasted sesame oil and onions to pan - sauté 3-4 minutes
- Add the mushrooms to the pan - sauté till desired texture 3-4minutes
- Add the garlic to the pan and cook for 30 seconds. Add the soy sauce, 2 tablespoons of toasted sesame oil, water, and brown sugar to the pan and bring to a simmer.
- Mix the 4 teaspoons of cornstarch with 2 tablespoons of cold water. Add the cornstarch to the sauce and bring to a boil; boil for 30-60 seconds until just thickened.
- Add the chicken back to the pan and toss to coat with the sauce. Serve over rice if desired.

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