

Chicken

K.

3 whole chicken breasts

1 large onion

1 1/2 tsp salt

1/8 " pepper

2 tbsps veg oil

1 1/2 cups ch. celery

1 pkg (10-12) frozen peas

4 oz. sliced mush.

2 tbsps cornstarch

1/2 tsp ground ginger

2 tbsps soya sauce

Combine chicken onion salt & pepper
& 1 cup water - cook 20 mins till
cooked. Strain broth & fat.

Separate chicken fr. bone + cut into strips.

Saute remaining onion in veg onion 2-3 min

Push to side. Place peas chicken + mushrooms
in separate piles then pour in broth.

Lower + steam 10 min. Left veg out - place
in serving bowl. Left out chicken + arrange
on top of veg. Blend cornstarch + ginger
with soy sauce in cup. Stir into 2 tbsps
coed water until smooth - Stir into lig
in pan till sauce thickens. Pour
over chick + veg.