

Chinese Chicken

3 whole breasts skinned cut into 1" pieces

$\frac{1}{4}$ cup corn starch

$\frac{1}{4}$ cup oil

$\frac{1}{8}$ tsp garlic powder

2 med ripe tomatoes
cut in chunks

$\frac{1}{2}$ cup ch. onion

1 cup slant celery

2 cups finely

shredded lettuce

$\frac{1}{3}$ cup sliced water
chestnuts

$\frac{1}{2}$ cup mush.

$\frac{1}{4}$ cup soya sauce

Roll chicken in cornst, brown
quickly sprinkle with garlic powder, add next
5 ingredients. Stir in soya sauce. Cook, reduce
heat & cook 5 mins or until veg are crisp
Lightly toss with lettuce

M. Anne