



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Spicy Szechuan Stir-Fry –**

**1 tablespoon Szechuan peppercorns**

**Salt**

**1 pound boneless, skinless chicken, pounded thin and cut into 1-inch thick strips**

**2 tablespoons canola oil**

**2 tablespoons ginger, minced**

**1 tablespoon garlic, minced**

**1 cup onions, julienned**

**1 cup broccoli florets**

**1/4 cup green peppers, julienned**

**1/4 cup red peppers, julienned**

**1/4 cup yellow peppers, julienned**

**1 cup shiitake mushrooms, sliced**

**2 tablespoons thin soy sauce**

**1/4 cup dry sherry**

**1 tablespoon chile paste**

**1/4 cup scallions, cut thinly on the bias**

**1. Heat a small, dry saucepan. When the saucepan is hot, add the Szechuan peppercorns and, shaking the pan constantly, toast until the peppercorns are fragrant. Remove from the heat. Place the peppercorns in a spice grinder and grind. Season the chicken pieces with the peppercorns and salt and set aside. Heat a large wok over high heat. When the wok is hot, add the oil. Add the ginger, garlic and onions and stir fry for 1 minute. Add the chicken, broccoli, peppers, shiitake mushrooms, soy sauce, sherry and chile paste. Stir fry until the chicken is cooked through and the vegetables are cooked, but al dente, about 5 minutes. Add the scallions and stir fry for 1 more minute.**

***Credit: Food Network***