

Savory Stir-Fry Chicken with Mushrooms and Cracked Black Pepper

Black Pepper Chicken with Mushrooms



TIME
5 min

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INGREDIENTS

- 2 boneless chicken breasts, thinly sliced
- 1 tbsp cornstarch
- 1 tsp salt
- $\frac{1}{2}$ tsp ground black pepper
- 1 onion, sliced
- 1 bell pepper, sliced
- 8 oz mushrooms, sliced
- 3 garlic cloves, minced
- 2 green onions, chopped
- 1 tbsp soy sauce
- 1 tbsp oyster sauce
- 1 tsp honey
- $\frac{1}{2}$ tsp rice vinegar
- 1 tsp ground black pepper (for sauce)
- 2 tbsp vegetable oil

DIRECTIONS

- 1. Marinate the Chicken:** Toss sliced chicken with cornstarch, 1 tsp salt, and $\frac{1}{2}$ tsp black pepper. Let rest for 5 minutes to tenderize and develop that signature silky texture.
- 2. Stir-Fry the Chicken:** Heat 1 tbsp oil in a large skillet or wok over medium-high heat. Add chicken and cook for 4-5 minutes until golden and cooked through. Remove and set aside.
- 3. SautØ the Vegetables:** Add remaining oil. Stir-fry onions and bell peppers for 2-3 minutes. Add mushrooms and garlic, cooking another 2-3 minutes until fragrant and tender.
- 4. Make the Sauce:** Whisk together soy sauce, oyster sauce, honey, rice vinegar, and remaining black pepper in a small bowl.
- 5. Combine and Toss:** Return chicken to the skillet. Pour sauce over everything and toss for 1-2 minutes until heated through and coated.
- 6. Garnish and Serve:** Sprinkle with chopped green onions. Serve over steamed rice, jasmine rice, or noodles.

TIPS FOR SUCCESS

Slice chicken thinly for fast, even cooking.

Use high heat to keep veggies crisp and get a slight char.

Double the sauce if serving with noodles or if you like extra saucy stir-fry.

