

Black Pepper Chicken with Mushrooms: A Flavor-Packed Stir-Fry You'll Love

If you're craving a dish that's bold, savory, and packed with umami, this



TIME
30 min

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INGREDIENTS

- 2 boneless, skinless chicken breasts, cut into bite-sized pieces
- 1 cup mushrooms, sliced (button, cremini, or shiitake work well)
- 1 small onion, thinly sliced
- 2 cloves garlic, minced
- 1 Tablespoon black pepper, freshly ground
- 2 Tablespoons soy sauce
- 1 Tablespoon oyster sauce
- 1 teaspoon sesame oil
- 1 Tablespoon cornstarch, mixed with 2 Tablespoons water (slurry)
- $\frac{1}{2}$ teaspoon sugar
- 2 Tablespoons vegetable oil
- $\frac{1}{2}$ cup chicken broth
- Green onions, sliced (for garnish)

Step-by-Step Instructions:

1. Marinate the Chicken:
2. Sear the Chicken:
3. Sauté the Aromatics:
4. Add the Mushrooms:
5. Return the Chicken & Add the Sauce:
6. Thicken the Sauce:
7. Finish with Sesame Oil:
8. Garnish and Serve:

Pro Tips for the Best Black Pepper Chicken:

Use Freshly Ground Black Pepper - Pre-ground pepper doesn't have the same bold kick. Freshly cracked black pepper adds a deeper, more aromatic flavor.

Don't Overcook the Chicken - Since chicken breasts cook quickly, I make sure to remove them from the pan once they're golden brown to keep them tender.

Adjust the Pepper to Your Taste - If you love a strong peppery bite, add an extra ½ tablespoon of black pepper. If you prefer it milder, reduce the amount slightly.

Make It Spicy - Add a pinch of red pepper flakes or a drizzle of chili oil for extra heat.

Try Different Mushrooms - Shiitake mushrooms add a meaty texture, while cremini mushrooms give a deeper flavor.

What to Serve with Black Pepper Chicken:

Steamed Jasmine Rice - The perfect base to soak up the delicious sauce.

Garlic Fried Rice - Adds an extra layer of flavor to the meal.

Steamed Vegetables - Broccoli, bok choy, or snow peas complement the dish perfectly.

Egg Drop Soup - A light and comforting starter to complete the meal.

FAQs (From My Kitchen to Yours):

Why You Need This Recipe in Your Life:

DIRECTIONS

- 1. Marinate the Chicken:** I start by tossing the chicken pieces in a bowl with soy sauce, oyster sauce, and freshly ground black pepper. This gives the chicken time to soak up all the rich, umami flavors. I let it marinate for about 20 minutes while I prep the other ingredients.
- 2. Sear the Chicken:** In a large skillet or wok, I heat the vegetable oil over medium-high heat. Once hot, I add the marinated chicken and sear it until it's golden brown on all sides. This takes about 3-4 minutes. Once done, I remove the chicken from the pan and set it aside.
- 3. Sauté the Aromatics:** In the same skillet, I add the sliced onions and minced garlic. I cook them for about 1-2 minutes, just until they become fragrant.
- 4. Add the Mushrooms:** Next, I toss in the sliced mushrooms and let them cook until they release their juices and become tender. This step adds a deep, earthy flavor to the dish.
- 5. Return the Chicken & Add the Sauce:** Once the mushrooms are tender, I return the chicken to the skillet. Then, I pour in the chicken broth to create a flavorful base.
- 6. Thicken the Sauce:** I slowly stir in the cornstarch slurry (cornstarch mixed with water) and keep stirring until the sauce thickens. This only takes a minute or two.
- 7. Finish with Sesame Oil:** As a final touch, I drizzle in sesame oil to give the dish a nutty, aromatic boost.
- 8. Garnish and Serve:** I sprinkle some sliced green onions on top for freshness and serve this dish hot with

steamed rice.

9. **Pro Tips for the Best Black Pepper Chicken:** Use Freshly Ground Black Pepper - Pre-ground pepper doesn't have the same bold kick. Freshly cracked black pepper adds a deeper, more aromatic flavor.
10. **Don't Overcook the Chicken** - Since chicken breasts cook quickly, I make sure to remove them from the pan once they're golden brown to keep them tender.
11. **Adjust the : Pepper to Your Taste** - If you love a strong peppery bite, add an extra ½ tablespoon of black pepper. If you prefer it milder, reduce the amount slightly.
12. **Make : It Spicy** - Add a pinch of red pepper flakes or a drizzle of chili oil for extra heat.
13. **Try : Different Mushrooms** - Shiitake mushrooms add a meaty texture, while cremini mushrooms give a deeper flavor.
14. **What to Serve with Black Pepper Chicken:** This dish pairs beautifully with simple sides that let the bold flavors shine:
15. **Steamed : Jasmine Rice** - The perfect base to soak up the delicious sauce.
16. **Garlic : Fried Rice** - Adds an extra layer of flavor to the meal.
17. **Steamed : Vegetables** - Broccoli, bok choy, or snow peas complement the dish perfectly.
18. **Egg : Drop Soup** - A light and comforting starter to complete the meal.
19. **FAQs (From My Kitchen to Yours):** Q: Can I use chicken thighs instead of chicken breasts?A: Absolutely! Chicken thighs will be even juicier and more flavorful. Just adjust the cooking time slightly as they take a bit longer to cook.
20. Q: Can I make this ahead of time?A: Yes! You can prep the chicken and sauce ingredients in advance. When you're ready to eat, simply cook everything fresh for the best flavor.
21. Q: What if I don't have oyster sauce?A: You can substitute it with hoisin sauce for a slightly sweeter flavor, or just use extra soy sauce and a pinch of sugar.
22. Q: Can I make this dish vegetarian?A: Definitely! Swap the chicken for firm tofu or extra mushrooms and use vegetable broth instead of chicken broth.
23. Q: How do I store and reheat leftovers?A: Store leftovers in an airtight container in the fridge for up to 3 days. To reheat, stir-fry everything in a pan over medium heat until warmed through. Avoid microwaving, as it can make the chicken dry.
24. **Why You Need This Recipe in Your Life:** This Black Pepper Chicken with Mushrooms is one of those dishes that's easy enough for a weeknight but flavorful enough to impress. The sauce is rich, the chicken is juicy, and the bold black pepper flavor takes it to the next level. Plus, it's so much better than takeout!
25. Give this recipe a try and let me know how it turns out! I'd love to hear if you add any twists or favorite side pairings. After all, the best recipes

are the ones we make our own.

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Original recipe: <https://chefmaniac.com/black-pepper-chicken-with-mushrooms-a-flavor-packed-stir-fry-youll-love/>