

Homemade Mushroom Chicken (Panda Express Style) – Quick & Flavorful

For the Chicken & Vegetables:



TIME
15 min

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INGREDIENTS

For the Marinade (optional, but recommended for extra tender chicken): 1 tbsp soy sauce (low-sodium preferred) 1 tsp Shaoxing wine (or dry sherry) 21 tsp sesame oil 41 tsp baking soda (for extra tenderizing):

DIRECTIONS

1. Steps for the : Recipe
2. Marinate the : Chicken (if using):
3. In a medium bowl, combine the chicken pieces with soy sauce, Shaoxing wine, sesame oil, and baking soda. Toss until the chicken is well coated and the liquid is absorbed. Let it marinate for at least 15 minutes at room temperature, or up to 30 minutes. For maximum tenderness, you can marinate it in the refrigerator for up to 2 hours.
4. Prepare the : Sauce:
5. In a separate small bowl, whisk together the chicken broth, soy sauce, oyster sauce, rice vinegar, brown sugar, grated ginger, minced garlic, and cornstarch until smooth and no lumps remain. Set aside.
6. Cook the : Chicken:
7. Heat 1 tbsp of neutral oil in a large skillet or wok over medium-high heat until shimmering. Add the marinated chicken in a single layer, ensuring not to overcrowd the pan. Cook for 2 3 minutes per side until golden brown and cooked through. You may need to cook the chicken in batches. Remove the cooked chicken from the pan and set it aside.
8. SautØ the Vegetables:
9. Add the remaining 1 tbsp of neutral oil to the same skillet or wok. Add the sliced mushrooms and zucchini. Stir-fry for 3 4 minutes, or until the mushrooms are slightly softened and the zucchini is tender-crisp. You want the vegetables to retain a slight bite.
10. Combine and : Thicken:
11. Give the prepared sauce another quick whisk to ensure the cornstarch is dissolved. Pour the sauce into the

skillet with the vegetables. Bring the sauce to a simmer, stirring constantly, until it thickens to a glossy consistency, about 1 minute.

12. Finish the : Dish:
13. Return the cooked chicken to the skillet with the thickened sauce and vegetables. Toss everything together to ensure the chicken and vegetables are well coated in the savory sauce. Drizzle with 21 tsp sesame oil and give it one final toss.
14. Serve : Immediately:
15. Transfer the : Mushroom Chicken to serving plates and enjoy!

SWAPS & NOTES

It's a recipe that comes together quickly, making it ideal for weeknight dinners, and it's versatile enough to adapt to whatever fresh vegetables you have on hand.

It truly captures the essence of a favorite takeout dish in a healthier, homemade way.

If using breasts, slice them against the grain for maximum tenderness.

The baking soda in the marinade is a Chinese restaurant secret for incredibly tender meat!

TIPS FOR SUCCESS

Don't Overcrowd the Pan: When cooking the chicken, ensure it's in a single layer and not overlapping.

Crowding the pan will steam the chicken instead of searing it, leading to a less desirable texture.

High Heat, Quick Cooking: Stir-frying relies on high heat for quick cooking and a tender-crisp texture for the vegetables.

Make sure your wok or skillet is hot before adding ingredients.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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