

Easy Black Pepper Chicken: Better Than Takeout, Made at Home

Why This Recipe is a Favorite



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

to create this amazing Easy Black Pepper Chicken: 1 lb boneless, skinless chicken breasts or thighs, cut into 1-inch pieces 1 tablespoon cornstarch 1 tablespoon low-sodium soy sauce 1 tablespoon Shaoxing wine (or dry sherry)

DIRECTIONS

1. Steps for the : Recipe
2. Marinate the : Chicken:
3. In a medium bowl, combine the chicken pieces, 1 tablespoon of cornstarch, 1 tablespoon of low-sodium soy sauce, and 1 tablespoon of Shaoxing wine. Mix well to coat each piece evenly. Let the chicken marinate for at least 15 minutes while you prepare the rest of the ingredients.
4. Make the : Sauce:
5. In a small bowl, whisk together all the sauce ingredients: chicken broth, oyster sauce, Shaoxing wine, soy sauce, water, 1 teaspoon of cornstarch, and the freshly ground black pepper. Set aside.
6. Cook the : Chicken:
7. Heat 1 tablespoon of vegetable oil in a large skillet or wok over medium-high heat. Add half of the marinated chicken and cook, stirring occasionally, until it's lightly browned and cooked through, about 4-5 minutes. Transfer the cooked chicken to a plate. Add the remaining 1 tablespoon of oil and cook the second batch of chicken. Transfer it to the same plate and set aside.
8. Stir-: Fry Vegetables:
9. In the same skillet, add the minced garlic and ginger. Stir-fry for about 30 seconds until fragrant. Add the onion and bell pepper and stir-fry for 2-3 minutes, or until they are crisp-tender.
10. Combine & : Thicken:
11. Give the sauce mixture a quick whisk to re-combine the cornstarch. Pour the sauce into the skillet with the vegetables. Bring to a simmer, stirring constantly,

and cook for 1-2 minutes until the sauce has thickened.

12. Add : Chicken & Serve:
13. Return the cooked chicken to the skillet. Toss everything together until the chicken and vegetables are well-coated in the thick, savory sauce. Remove from heat and serve immediately over hot, cooked rice, garnished with green onions or sesame seeds if desired.

SWAPS & NOTES

Chicken: Chicken thighs are more forgiving and tend to stay juicier, but chicken breasts work perfectly well, too.

Shaoxing Wine: This is a key ingredient for authentic flavor.

If you don't have it, dry sherry is the best substitute.

For a non-alcoholic option, you can use a mix of rice vinegar and a pinch of sugar.

TIPS FOR SUCCESS

Use Freshly Ground Pepper: This is non-negotiable for the best flavor.

Use a pepper mill or a mortar and pestle to coarsely grind the peppercorns.

Prep All Ingredients First: Stir-frying is a fast process.

Having all your ingredients prepped and ready to go before you start cooking is essential.

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

Original recipe: <https://chefmaniac.com/easy-black-pepper-chicken-better-than-takeout-made-at-home/>