

Szechuan Bean Chicken



FOODSERVICE

SERVING SIZE: 36

Ingredients

- 1 1/2 dozen Boneless Chicken Thighs, Diced
- 1 tablespoon Black Pepper
- 1/2 cup Sugar
- 1 1/2 liquid cups Soy Sauce
- 2 1/4 teaspoons Red Pepper Flakes
- 1/2 cup Cornstarch
- 4 fluid ounces Water
- 1/2 cup Minced Garlic
- 1 1/2 cups Green Onion, Sliced
- 6 3/4 cups **Furmano's Four Bean Salad**
- 4 1/2 cups Hot Cherry Peppers, Julienne
- 4 1/2 cups Broccolini, Cut in 2" Pieces
- 1 1/8 quart Chicken Broth

In This Recipe



Four Bean Salad

Preparation

1. Place Chicken, Black Pepper, Sugar, Soy Sauce, Red Pepper Flake, and Cornstarch in a large mixing bowl. Mix to incorporate the cornstarch and let rest in the refrigerator for 30 minutes.
2. Heat a large saute' pan over high heat. Add chicken mixture and reduce heat to medium
3. When chicken is 3/4 of the way done add Olive Oil, Garlic, Green Onions, Furmano's Four Bean Salad, Hot Cherry Peppers, and Broccolini. Cook until chicken is done.
4. Use Chicken Broth to moisten the product as the liquid evaporates. When dish is finished there should be a clinging sauce in the pan.

