

GUASTELLO'S VILLAGE MARKET

Spicy Szechuan Stir-Fry

Ingredients:

1 tablespoon Szechuan peppercorns
Salt
1 pound boneless, skinless chicken, pounded thin and cut into 1-inch thick strips
2 tablespoons canola oil
2 tablespoons ginger, minced
1 tablespoon garlic, minced
1 cup onions, julienned
1 cup broccoli florets
1/4 cup green peppers, julienned
1/4 cup red peppers, julienned
1/4 cup yellow peppers, julienned
1 cup shiitake mushrooms, sliced
2 tablespoons thin soy sauce
1/4 cup dry sherry
1 tablespoon chile paste
1/4 cup scallions, cut thinly on the bias

Heat a small, dry saucepan. When the saucepan is hot, add the Szechuan peppercorns and, shaking the pan constantly, toast until the peppercorns are fragrant. Remove from the heat. Place the peppercorns in a spice grinder and grind. Season the chicken pieces with the peppercorns and salt and set aside.

Heat a large wok over high heat. When the wok is hot, add the oil. Add the ginger, garlic and onions and stir fry for 1 minute. Add the chicken, broccoli, peppers, shiitake mushrooms, soy sauce, sherry and chile paste. Stir fry until the chicken is cooked through and the vegetables are cooked, but al dente, about 5 minutes. Add the scallions and stir fry for 1 more minute.

Credit: Food Network