

Garlic Chicken and Veggie Stir-Fry

A flavorful stir-fry dish combining tender chicken with fresh broccoli and mushrooms in a garlic-infused sauce.


25 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 200g chicken breast,
- 100g broccoli,
- 100g mushrooms,
- 2 cloves garlic (minced),
- 2 tbsp soy sauce,
- 1 tbsp oyster sauce,
- 1 tsp cornstarch,
- 1/2 cup chicken broth,
- 1 tbsp vegetable oil

Steps

- 1 In a small bowl, mix soy sauce, oyster sauce, cornstarch, and chicken broth.
- 2 Heat vegetable oil in a pan over medium-high heat.
- 3 Add minced garlic and sauté until fragrant.
- 4 Add chicken breast pieces and cook until browned.
- 5 Toss in broccoli and mushrooms, stir-fry for a few minutes.
- 6 Pour the sauce mixture over the chicken and veggies, stirring well.
- 7 Cook until the sauce thickens and coats the ingredients.
- 8 Serve hot over steamed rice.