

Chop Suey

A classic stir-fry of meat and mixed vegetables in a light savory sauce.

Chop Suey finished dish

Ingredients

- 400 g chicken or pork, thinly sliced
- 2 cups mixed vegetables (celery, carrots, mushrooms, snow peas)
- 2 garlic cloves, minced
- 2 tbsp soy sauce
- 1 tbsp oyster sauce
- 180 ml chicken stock
- 1 tsp cornstarch slurry
- 2 tbsp oil

Method

1. Stir-fry meat in hot oil until mostly cooked; remove.
2. Cook garlic and vegetables until crisp-tender.
3. Add meat back, then stock, soy, and oyster sauce.
4. Thicken with cornstarch slurry and serve over rice.

Notes

Chinese-American style preparation; adjust sweetness, acidity, and heat to taste.

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