



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

CHICKEN AND KING OYSTER MUSHROOMS STIR FRY WITH OYSTER SAUCE



PREP
15 min



COOK
30 min



SERVES
4

INGREDIENTS:

- > 200g King Oyster Mushrooms
- > 1 Shallots Bunch
- > 2 Garlic Cloves
- > 1 Broccoli Head
- > 500g Chicken Thighs
- > 250g Vermicelli Noodles
- > 170ml Oyster Sauce

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Cooking Oil
- > Salt and Pepper
- > Fried Shallots (Optional)

METHOD – GET COOKING!



1

Bring a medium sized **pot with water to the boil.**

Cut the broccoli into florets. Finely slice the king oyster mushrooms and garlic. Wash and cut the shallots into 3cm batons, reserving the green tips for garnishing. Cut the chicken into medium sized pieces. Set all ingredients aside.

2

In a large frying pan or wok on high heat, drizzle some cooking oil and sauté the mushrooms for 3 minutes until golden brown. Remove from pan and set aside.

Using the same pan, **drizzle more oil and sauté the shallots for 1 minute. Then add the garlic and cook further for another minute. Remove from the pan and set aside with the mushrooms.**

3

Drizzle more oil to the same pan and sauté the chicken pieces for 5 minutes until golden, turning occasionally. Add ¼ of the oyster sauce, turn down heat to a medium low, Add 3 Tbsp of water and mix well. Bring to a boil and simmer for 5 minutes, stirring occasionally.

Cook the broccoli florets in the boiling water for 3 minutes. Remove florets from water, reserving the water. Add broccoli to the pan with the chicken.

4

Meanwhile, **place the noodles into the leftover boiling water and gently separate** them using a pair of tongs. **Turn off the heat and let them sit for 5-7 minutes. Drain well and place into a serving bowl.**

Add the mushrooms and shallots back to pan and mix well.

5

Serve the chicken stir fry hot with mushrooms and oyster sauce, on top of the noodles.

Drizzle with the pan juices. Garnish with sliced shallots and fried shallots if preferred.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover oyster sauce with some steam Asian green vegetables.
- Add some lemon juice and chilli if preferred.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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