



Three Cup Chicken

Jean Trebek's Reliable Recipes
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This recipe was adopted from Marissa Steven's website, [Pinch & Swirl](#)...and it is so GOOD. Using fresh ingredients this very popular chicken dish from Taiwan, is sure to please your family or guests and leave them craving for more.

Three Cup Chicken

Ingredients

- 3 tablespoons sesame oil, divided
- 3 tablespoons chopped fresh ginger
- 9 cloves garlic, minced
- 3 green onions chopped
- 2 pounds boneless, skinless chicken thighs cut into bite-size pieces
- 1 tablespoon light brown sugar
- 1/2 cup rice wine or dry cooking sherry
- 1/4 light soy sauce
- 1 tablespoon water
- 3 ounces fresh basil leaves, torn if large
- 3 cups cooked rice (about 1 cup dry)

Directions

Heat a frying/griddle pan with medium heat. Add a some butter to coat the pan...or use a spray

Cook rice first and keep warm before you make the chicken dish.

Heat a large skillet or wok over high heat until very hot.

Add 2 tablespoons sesame oil...then add the ginger, garlic and green onions; stir and cook together for about 1 minute.

Add in the remaining oil and chicken.

Cook and stir together until browned, about 6 - 7 minutes.

Add sugar, rice wine (or dry sherry), soy sauce and water; stir to combine, scraping up any browned bits and bring to boil.

Lower heat and keep at a medium simmer until sauce has thickened to a slightly sticky, deep golden brown, about 10 minutes.

Remove from heat and stir in basil leaves.

Serve immediately with cooked basmati rice(brown or white.)

SERVES 4

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