Sichuan "Dry Pot" Chicken Stir Fry

Mala dry pot noodles stir fried with Sichuan marinated chicken, shiitake mushrooms, shaved carrots, bok choy, bean sprouts, and red bell peppers.



PREPARATION

Yield: 10 servings

1. Marinate the chicken tenders: In a saucepot on medium-low heat, simmer all marinade ingredients for 5 minutes to infuse spices into oil. Let oil cool slightly. Using a blender, puree all marinade ingredients together. In a mixing bowl, combine diced chicken and marinade. Cover and chill for at least 2 hours (up to overnight).
2. Stir fry dry pot components: In a sauté pan or wok on high heat, sauté marinated chicken (with excess oil marinade) for 5-7 minutes until chicken is browned and fully cooked. Remove from pan and set aside. Sauté carrots, bok choy stems, and red peppers separately for 2-5 minutes, cooking to al dente. Once vegetables have been sauteed, add chicken, all vegetables, soy sauce, salt, and cooked noodles into the pan at once. Toss and stir fry for 2-5 minutes to combine flavors.

INGREDIENTS

- [ ] 30 Noor Al-Jabal® Fresh Tenderloins (25240), large diced

SICHUAN MARINADE

- [ ] 2½ (2.5) cups vegetable oil
- [ ] 5 tbsp garlic, minced
- [ ] ⅔ (.66) cup onion, chopped
- [ ] 3 tbsp ginger, peeled, roughly chopped
- [ ] 5 tsp cumin, ground
- [ ] 5 tsp fennel, ground
- [ ] 5 tsp all spice, ground
- [ ] ⅔ (.66) tsp clove, ground
- [ ] ⅔ (.66) tsp nutmeg, ground
- [ ] 1¼ (1.25) tsp green cardamom, ground
- [ ] ⅔ (.66) tsp anise, ground
- [ ] 2½ (2.5) tbsp orange zest
- [ ] 5 tbsp Sichuan peppercorns, whole
- [ ] 2½ (2.5) tsp red chili flakes
- [ ] 2½ (2.5) tbsp kosher salt

STIR FRY

- [ ] 5 cups shiitake mushrooms, sliced
- [ ] 2 cups carrots, shredded
- [ ] 5 cups bok choy, chopped
- [ ] 2½ (2.5) cups red bell peppers, julienne
- [ ] 2½ (2.5) cups bean sprouts
- [ ] 2½ (2.5) tsp kosher salt
- [ ] 5 tbsp soy sauce
- [ ] 7½ (7.5) cups Lo mein noodles, cooked to al dente

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