

General Tso's™ Chicken

1 pound skinless boneless chicken, cut into 1" chunks
5 tablespoons dry sherry
1 tablespoon + 2 teaspoons cornstarch
1 tablespoon oyster sauce
2 tablespoons water
2 tablespoons reduced-sodium soy sauce
1 tablespoon honey
1 tablespoon rice vinegar
1 teaspoon Asian (dark) sesame oil
2 teaspoons canola oil
1 tablespoon minced fresh ginger
2 cloves garlic, minced
3 green onions, chopped
1/2 teaspoon crushed red pepper (or more to taste)
2 celery stalks, chopped
1 red bell pepper, seeded and chopped

Combine the chicken, 2 tablespoons of the sherry, 1 tablespoon of the cornstarch, and the oyster sauce in a medium bowl; set aside to marinate for 5 minutes.

Combine the remaining 3 tablespoons sherry, the water, soy sauce, honey, rice vinegar, sesame oil, and the remaining 2 teaspoons cornstarch in a small bowl; set aside.

Heat a non-stick wok or a large, deep skillet over medium-high heat until a drop of water sizzles. Swirl in the canola oil, then add the chicken mixture. Stir-fry until lightly browned, 2 - 3 minutes. Add the ginger, garlic, scallions, and crushed red pepper, stir-fry until fragrant, about 30 seconds. Add the celery and bell pepper, stir fry until crisp-tender, 2 - 3 minutes. Stir in the sherry mixture and cook, stirring constantly, until the mixture boils and thickens, and the chicken is just cooked through, 1 - 2 minutes. Serve over rice.

Source: Take-out tonight!