

# **Black Pepper Chicken**

Quilt and Café

## **Ingredients**

1 very large onion or 2 medium (I like Vidalia), cut into 1/2" squares  
3 bell peppers, (choose your favorite colors) cut into 1/2" squares  
3 ribs of celery, sliced 1/4"  
2 # boneless chicken breasts or thighs, cut into 1 inch chunks  
1 tsp. freshly ground black pepper  
1 tsp. garlic powder  
1/2 tsp. kosher salt  
3 garlic cloves, minced, or crushed  
1 tsp. freshly grated ginger  
Peanut, Olive, or Avocado oil for sauteing

## **Sauce Ingredients**

4 Tbsp. light soy sauce  
2 Tbsp. dark soy sauce  
3 Tbsp. Shaoxing Chinese Wine  
1 1/2 tsp. freshly ground black pepper  
1 Tbsp. sugar  
1 tsp. chicken bullion  
1 cup water  
4 tsp. cornstarch

## **Method**

Season the chicken with the mixture of black pepper, garlic powder and salt. Toss until evenly distributed. Swirl the oil into a large sauté pan or wok until the surface is coated. Over medium heat, brown the chicken in batches as to not overcrowd the pan. Once the chicken is evenly browned and cooked through, remove it from the pan and set aside. Add additional oil to the pan and sauté the vegetables until they are just starting to soften. Once they start to soften, add in the garlic and ginger and stir to combine. Cook until you can smell the garlic. While the vegetables are cooking, mix all sauce ingredients into a bowl. Push the vegetables to the sides of the pan to create a well in the center. Add the sauce and stir to combine and cook until it starts to thicken over medium heat. Add in the chicken and stir to cover with the sauce. Enjoy with your favorite rice.