

# Oyster Sauce Chicken with Celery & Peanuts



**Serves 2**

**Prep 10 mins**

**Cooking 7 mins**

**Easy**

## **Ingredients**

250g boneless chicken thighs, sliced into 1cm strips  
pinch ground white pepper  
1 tbsp cornflour  
1 tbsp oil  
1 tbsp Shaoxing rice wine or dry sherry  
2 large celery sticks, sliced on the diagonal into 2.5cm pieces  
1 tbsp low-sodium light soy sauce  
1 tbsp oyster sauce  
small handful peanuts  
1 tbsp toasted sesame oil

1. Put the chicken in a large bowl, season with a pinch of sea salt and ground white pepper and dust with the cornflour. Mix well to coat, then set aside.
2. Heat a wok over a high heat until smoking and add the rapeseed oil. Add the chicken and leave for 10 seconds to sear and brown, then flip the pieces over and stir-fry for 4 mins until the chicken is cooked through.
3. Add the Shaoxing rice wine or dry sherry, then the celery and cook for just under 1 min until cooked but still crisp. Season with light soy sauce, oyster sauce and mix well. Add the peanuts and season with the toasted sesame oil. Stir well, then take off the heat and serve immediately