

Lemongrass Chick'n Stir-Fry | Plant-Based

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 25 minutes

Chef's Notes

If you are omitting the sauce packet of mandarine sauce being used in this recipe, you can simply substitute it by adding 1 teaspoon of brown sugar, 1/3 cup vegetable stock and 1 tsp corn starch.

Stir-frying & Serving

To make this stir-fry, first gather and prepare your mise en place. To cook the dish, heat a wok over high heat. Once hot, add the oil, followed by the Chick'n Strips — you may need to cook the chick'n in 2 batches. Toss and continue to cook the chick'n until it has nicely browned on all sides. Remove the strips and set aside.

Next, add a touch more oil, if needed, followed by the onions. Let the onions cook for about a minute and then add the lemongrass, jalapeño and garlic. Cook the aromatics for a minute or so. and then add the reserved Chick'n and gently toss to combine.

Next, add the FishLess Fish Sauce as well as the Mandarin Sauce. Note: If you do not have the Mandarin Sauce, simply use 1/3 cup of stock, mixed with 1 teaspoon of brown sugar and 1 teaspoon of cornstarch. Toss to evenly coat the ingredients in the sauce and serve immediately.

If desired, top with sliced chile and serve with your favorite noodle or rice dish.

Step 1: Stir-frying & Serving

- 1 to 2 tbsp peanut oil
- 1 (10.5-oz) pkg Gardein Mandarin Chick'n Strips, torn in half
- 1 small yellow onion, julienned
- 1/2 tbsp jalapeno, seeded and minced
- 1/4 cup fresh lemongrass
- 1 tbsp garlic (about 3 to 5 cloves)
- 1 packet Mandarin Sauce from Chick'n Strips pkg
- 1 tbsp Fish-less Fish Sauce
- 1 fresh green chile, thinly sliced (optional)