



CARROT CHIP STIR-FRY WITH DAIKON NOODLES AND CHICKEN

INGREDIENTS

- 2 cups Cal-Organic rainbow carrot chips
- 1 cup Cal-Organic bok choy
- 1 bunch Cal-Organic green onions
- 2 Cal-Organic daikon
- 1 cup Cal-Organic broccoli
- 2 boneless, skinless chicken breasts, cut into bite-sized pieces
- 1 tsp salt
- 2 tbsp cornstarch
- 3 tbsp vegetable oil
- ½ cup soy sauce
- 1 tbsp brown sugar
- 1 tbsp mirin
- 1 tbsp sesame oil
- 1 tbsp rice vinegar
- 1 tsp grated ginger
- 1 tsp grated garlic
- 2 tbsp sesame seeds

Prep Time: 10 min
Cook Time: 20 min
Servings: 4–6

DIRECTIONS

- 1 Cut root ends off bok choy and thinly slice. Cut roots off green onions and thinly slice, keeping whites and darks separated. Shred or spiralize daikon roots to create noodles. Chop broccoli into florets and repurpose stems for another use.
- 2 In a large bowl, toss chicken with salt and 1 tbsp cornstarch.
- 3 Heat a large, nonstick skillet or wok over medium-high heat. Add 2 tbsp vegetable oil.
- 4 When oil is hot and shimmering, carefully place the chicken in the skillet in an even layer, trying to give each a little space. Stir and toss the chicken until it is browned on all sides, 5–6 minutes. While chicken is cooking, whisk together remaining cornstarch with soy sauce, brown sugar, mirin, sesame oil, rice vinegar, ginger, and garlic. Once chicken is golden brown and firm, remove it to a plate.
- 5 Add broccoli, bok choy, and carrot chips to skillet or wok. Stir and toss until vegetables are tender, 3–4 minutes. Stir in white green onions and cook for another 1–2 minutes. Add the chicken back to the pan. Make a well in the center of the pan and pour the soy mixture into it. Let cook for a few seconds, then toss the ingredients until everything is coated, hot, and the sauce has thickened.
- 6 Serve on a bed of daikon noodles and sprinkle with sesame seeds and sliced dark green onions. Enjoy!



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