

## Ginger and Black Fungus Chicken

### Ingredients:

1 skinless & boneless chicken breast (cut into strips)  
2 inches ginger (peeled and cut into thin strips)  
1 teaspoon oyster sauce  
1 1/2 teaspoon kecap manis (sweet soy sauce)  
1 teaspoon sugar  
1 teaspoon fermented soy beans (*taucheo*)  
4 pieces dried black fungus (pre-softened in warm water for 30 minutes, then cut into bite-size pieces)  
1 1/2 tablespoons cooking oil  
1 small red onion (quartered)  
2 tablespoons water  
1 stalk scallion (cut into 1 inch length)

### Method:

Heat up the cooking oil in a wok and stir fry the ginger strips until aromatic. Add in the onions and black fungus and do a few quick stirs. Add the fermented soy bean before adding the chicken strips into the wok. Stir-fry the chicken meat until the color changes, then add in oyster sauce, kecap manis, and sugar. Stir all ingredients together before adding in the water. Add the scallions, do a few quick stirs, dish out and serve hot with steamed rice.

### Cook's Notes:

1. Black fungus is also called “cloud ear” (云耳) or “wood ear” (木耳).