

Ginger scallion chicken thighs with red pepper,
snow peas, shiitake mushrooms and glass noodles

1 pkg Bean threads
Sesame oil

1 pkg chicken thighs, sliced into strips
1" piece of ginger, sliced
2 scallions, sliced
1 garlic clove, sliced
2-3 sprigs of cilantro
1 Tbl low sodium soy sauce
1 Tbl Mirin
½ Tbl Sesame Oil
Salt and white pepper

1 Bell Pepper, cut into thin strips
1 cup of snow peas
3 scallions thinly sliced, white and green parts
divided

Dried Shiitake mushroom

Sauce:
2 Tbl Low sodium soy sauce
2 Tbl Mirin
1 Tbl Sesame oil
2 tsp Brown sugar
2 tsp Sriracha

Directions:

Preheat CSO on steam mode to 210/212 F

Steam these three items simultaneously if you can, removing things from the oven as they finish cooking.

Place the shitake mushrooms in a shallow pan with just enough water to cover the bottom, steam for 20-30 minutes, or until soft and rehydrated. Remove from water, and slice thin. Set aside.

Break up the bean threads lightly and place in a shallow steam oven pan, cover with just enough water to fill the bottom of the pan, drizzle lightly with sesame oil, steam for 20 minutes.

Place all the aromatics (ginger, scallions, garlic, cilantro) at the bottom of the pan. Top with the sliced chicken thighs, tossed with salt and white pepper, then pour in the liquids (soy sauce, mirin, sesame oil) and coat. Place in the oven for 10-15 minutes or until the chicken is cooked through. Remove from the oven, discard liquid. Set chicken aside.

Place the bell pepper strips and snow peas in a shallow pan, toss lightly with sesame oil, and season with salt and pepper. Steam for 6-7 minutes. Once cooked, remove the snow peas and slice them on a bias into ½" strips.

Prepare the sauce by combining all the ingredients in a medium bowl, and whisking until the sugar dissolves, adjust the seasoning to taste.

Once the bean threads have softened, transfer them to a large bowl, and toss with the chicken, red pepper, snow peas, shiitake mushrooms, scallions whites (reserving green parts for garnish), and sauce. Mix through, then transfer to a platter or individual serving bowls, garnish with scallion greens, and Enjoy!