

# Szechuan Chick'n

DEVELOPED BY: Richie Rice at Dickinson College

Servings: 2    Serving Size: 12 oz.

Ingredients	Quantity	Measure
Rebelyous Chick'n Nuggets	8	Ounces
Broccoli florets	3	Ounces
White mushrooms, sliced	3	Ounces
Red onion, sliced	3	Ounces
Szechuan sauce, prepared	4	Ounces
White rice, cooked	6	Ounces

## Preparation

1. In a preheated deep fryer, fry the nuggets until 145 in center. Hold hot for later.
2. In a very hot skillet with canola oil, stir fry the broccoli, mushrooms, and onion, until al dente', or about half done.
3. Add the nuggets back to the skillet, then the Szechuan sauce.
4. Toss and heat through until about 165 degrees.
5. Serve alongside cooked white rice. Top with sesame seeds.

