
Soy-braised Chicken and Mushrooms

Ingredients

- 12 dried shiitake mushrooms
- 2 cups hot water
- 2 Tbsps. vegetable oil
- 3" fresh ginger, peeled and thinly slivered
- 3 Tbsps. minced garlic
- 2 lbs boneless, skinless chicken thighs, cut into bite-size chunks
- 1/4 cup [*kecap manis*](#)
- 1 tsp salt
- 1/2 tsp ground white pepper
- 4 greens onions, including green tops, cut in 2" lengths

Directions

Soak dried mushrooms in hot water for 20 minutes to 2 hours. Remove mushrooms from the water, reserving both. Squeeze out extra water from mushrooms, and cut mushrooms in half. Strain the water through a fine mesh to catch the sediment. Set both water and mushrooms aside.

Heat oil over high heat in a wok. Add ginger and garlic and stir fry until the garlic starts to brown. Add the chicken and stir fry until the chicken starts to brown, about 4-5 minutes. Add the mushrooms and the mushroom water. Add the kecap manis. Bring to a boil, then bring down heat to low, cover the wok and simmer until the chicken is done, around 15 to 20 minutes, stirring occasionally.

Using a slotted spoon, remove chicken and mushrooms from the pan and set aside. Bring heat to high and reduce cooking liquid until it's less than a cup. Taste and season with salt and pepper. Add the green onions. Return chicken to the broth, warm if necessary, and then serve.