

Chinese Chicken on Brown Rice Vermicelli

- 6-7 oz. [brown rice vermicelli](#)
- 2 chicken breasts, sliced
- 1 t chili garlic sauce
- 2 T coconut oil
- 2 T ginger, minced
- 1 onion, roughly chopped into chunks
- 2 stalks celery, sliced on the diagonal
- 3/4 lb [gai lan](#) (Chinese broccoli), chopped in thirds
- 4 oz mushrooms, halved
- 4 oz [Chinese cabbage](#), thinly sliced
- 4 [bok choy](#) (about 3/4 lb), chopped lengthwise into quarters
- 1 coloured pepper, sliced
- 2 T oyster sauce (optional)

Sauce

- 2 T low-sodium soy sauce
- 1 t chili garlic sauce
- 1 t water
- 2 T seasoned rice wine vinegar
- 2 t coconut sugar (available in health food sections of many stores)
- 1-2 t cornstarch

Toppings

- 2 t toasted sesame oil
- 2 scallions, thinly sliced on the diagonal
- 2 T cilantro leaves
- 1/4 c roasted cashews
- 2 T sesame seeds
- [Hoisin Sauce](#) and [Sriracha](#) (optional)

In a small bowl, mix soy sauce, water, vinegar, chili and sugar. Whisk in cornstarch.

Stir fry the chicken in a large frying pan or wok in a tablespoon of hot coconut oil. Add 2 tablespoons of ginger and 1 teaspoon of chili garlic sauce. Stir fry for a few minutes until just cooked. Set aside.

Get a pot of boiling water ready to soak the noodles at the same time as the vegetables cook. It only takes 2-3 minutes for the noodles to be cooked.

In the same large frying pan, heat a tablespoon of coconut oil over medium-high heat. Add all the vegetables and stir fry for 3 minutes. Coat with sauce and cook covered for a few more minutes until crispy-tender. Add back the chicken.

Arrange noodles on a platter. Cover with chicken-vegetable mixture. Drizzle on the sesame oil and sprinkle on remaining toppings. Serve with Hoisin and Sriracha on the side. Serves 4. **Jittery Cook**