



Easy Chicken With Mushrooms Recipe

Preparation Time	15
Cooking Time	65
Serving Size	8

Ingredients:

FOR THE MARINADE

- 1 Tbsp soy sauce
 - 1 tsp sugar, brown
 - 1/4 tsp salt
 - 1 1/2 Tbsp cornstarch
 - 1 Tbsp liquid seasoning
 - - reserved pineapple syrup
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- 750 g chicken, thigh and leg, cut into serving portions
 - 1 can DEL MONTE Sliced Pineapple (227g), drained, reserve syrup
 - 8 pc shiitake mushrooms, dried, soaked and sliced
 - 1/4 cup tenga ng daga, soaked and sliced
 - 1/2 cup bell pepper, red, cut into cubes
 - 1 1/2 Tbsp ginger, cut into strips
 - 1 stalk leeks, sliced

Preparation:

1. Marinate chicken for 30 minutes in the refrigerator.
2. Arrange chicken in pan including marinade. Add DEL MONTE Sliced Pineapple and remaining ingredients except leeks. Cover and simmer for 30 minutes. Add leeks.

Chef's Tip

Occasionally stir the contents of pan as the cornstarch and sugar might scorch the bottom.

Lusog Notes

This Easy Chicken with Mushrooms dish provides vitamin B2 and niacin that both aid in energy production, and helps maintain normal structure and functioning of the skin.

Cooking Skills Needed

- Sautéing
- Simmering
- Slicing

Cooking Tools

- Scooper
- Chopping Board
- Measuring Cups
- Measuring Materials

- Measuring Spoon
- Pot
- Spatula

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