

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(13) Almond Chicken

1/4 cup toasted almonds

1 cup chicken, chunk cut

1/4 cup bamboo shoots, diced cut

1/4 cup water chestnuts, diced cut

1/4 cup carrots, diced cut

1/4 cup green peas

1/4 cup mushroom, diced cut

1/3 cup oil

Salt to taste

1 teaspoon ginger, minced

Cornstarch solution

1. Heat oil in wok, add salt and minced ginger. When hot, stir fry the chicken until half done.
2. Put in other vegetables and boil with the soup stock until the chicken is fully cooked. Add the sugar and cornstarch solution to thicken into a gravy. Serve tossed with the toasted almonds.