

Name _____

Fantastic Chicken Stir-Fry Adventure

Short Answer Key

1. In step 4, you should add minced garlic (and ginger if using) to the skillet and stir-fry them for about 30 seconds until fragrant.
2. "Crisp-tender" means the vegetables are cooked enough to be tender but still have a slight crunch when you bite into them.
3. Whisking together the cornstarch and water in the stir-fry sauce helps thicken the sauce and give it a nice consistency.
4. You can serve your chicken stir-fry over cooked rice.
5. The purpose of removing the cooked chicken from the skillet in step 3 is to prevent overcooking while you stir-fry the vegetables. It ensures the chicken stays tender and doesn't become tough.

