

Name _____

Fantastic Chicken Stir-Fry Adventure

Open-Ended Response Answer Key

1. After the stir-fry sauce thickens and coats the chicken and vegetables, it should have a glossy, slightly thickened consistency. It should cling to the ingredients and create a flavorful coating.
2. Some other vegetables that could be used in a chicken stir-fry include snow peas, zucchini, mushrooms, baby corn, or water chestnuts.
3. It's important to cook the chicken until it's no longer pink in the center to ensure it's safe to eat. Undercooked chicken can harbor harmful bacteria, so thorough cooking is essential for food safety.
4. Oyster sauce, if used, adds a savory, slightly sweet, and umami flavor to the chicken stir-fry. It enhances the overall taste and complements the other ingredients in the dish.

