



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at worldhelp.net/freedom.

INGREDIENTS

1 lb Chicken Breast
2 Tbsp Soy Sauce
1½ Tbsp Sweet Soy Sauce
1 Tbsp Granulated Sugar
1 Tbsp Sesame Oil
1½ Tbsp Oyster Sauce
1 Tbsp Pepper
1 Tbsp Rice Wine
1 Tbsp Crushed Garlic
3 Tbsp Tapioca Flour
1½ cups Water or Chicken Broth
3 Tbsp Vegetable Oil

Chicken 'n' Gravy

1. Cut the chicken breast into small cubes
2. Mix soy sauces, sugar, sesame oil, rice wine, pepper, and oyster sauce
3. Marinate chicken in the mixture for 1-2 hours
4. Heat oil in a wok and add garlic
5. Add chicken and stir fry until cooked
6. Add water or chicken broth and additional soy sauce to taste before bringing to a boil
7. Mix tapioca flour with a small amount of water and add it to the chicken mixture
8. Stir consistently to break up clumps of flour
9. Once the sauce has thickened, serve immediately with fresh steamed rice