

BURMESE CHILE CHICKEN

SERVES 4

This dish is based on a recipe in *Stir-Frying to the Sky's Edge* by Grace Young (Simon & Schuster, 2010).

- 1 lb. skinless, boneless chicken thighs, cut into 1"-thick strips
- 3 tbsp. canola oil
- 1½ tsp. cornstarch
- Kosher salt and freshly ground black pepper, to taste
- 1 onion, cut into ¾" pieces
- 2 tsp. sweet paprika
- 1 tsp. ground cumin
- 2 cloves garlic, minced
- 1 1" piece ginger, peeled and minced
- 2 bell peppers (1 green, 1 red), cored and cut into 1" pieces
- 2 tbsp. fish sauce
- 1 large Anaheim or poblano chile, cut diagonally into ¼"-thick slices
- 1 medium zucchini, halved lengthwise and cut diagonally into ¼"-thick slices
- ½ tsp. chili powder
- 4 cups cooked rice, for serving

❶ Combine chicken, 1 tbsp. oil, 1 tsp. cornstarch, salt and pepper in a bowl; let marinate for 15 minutes.

❷ Heat a 14" wok over high heat. Add 1 tbsp. oil. Add onions; cook until softened, 1-2 minutes. Push onions to side; add remaining oil with chicken, arranging it in a single layer. Cook, without stirring, for 1 minute. Continue cooking, tossing vigorously, until chicken is opaque, about 30 seconds. Add paprika, cumin, garlic, and ginger; cook, tossing constantly, for 30 seconds. Add peppers; cook, stirring constantly, until they begin to soften, 2-3 minutes. Stir in fish sauce and cook until almost all the liquid has evaporated, about 1 minute. Add chiles and zucchini; cook for 30 seconds. Stir together remaining cornstarch and ⅓ cup cold water in a bowl; pour around edge of wok. Cook until chicken is cooked and sauce has thickened, 1-2 minutes. Stir in chili powder; season with salt and pepper. Serve with rice.