

# CopyCat Panda Express String Bean Chicken

## Ingredients

For the sauce:

1 cup chicken broth

$\frac{1}{4}$  cup soy sauce

2 tablespoons seasoned rice vinegar

2 teaspoons minced garlic

1 teaspoon finely grated fresh ginger

3 tablespoons cornstarch

$\frac{1}{4}$  cup water

For the chicken:

1.5 pounds boneless skinless chicken breast cut into  $\frac{3}{4}$  – 1-inch chunks

$\frac{1}{4}$  cup cornstarch

$\frac{1}{4}$  cup sesame oil divided

6-8 green onions thinly sliced

1 12-ounce package frozen green beans or 2 cups fresh, washed and trimmed

## Directions

For the sauce:

Whisk sauce ingredients together in a saucepan over medium heat.

Cook until the sauce has thickened and begins to bubble.

Remove the sauce from the heat and set aside.

For the chicken:

Place cubed chicken and cornstarch in a bowl and toss to completely coat chicken with cornstarch.

Heat 2 tablespoons of sesame oil in a large skillet.

Saute chicken until brown on one side, flip, and brown on second side until completely cooked through.

Remove chicken from the skillet.

Add the remaining 2 tablespoons of sesame oil to the skillet.

Add green beans and onions to the skillet and stir-fry for 3 to 4 minutes until just tender.

Add the chicken back to skillet and stir.

Remove the skillet from the heat.

Add the sauce to the skillet and stir to combine.  
Serve over rice.