



SZECHUAN CHICKEN & BROCCOLI WONTONS



Oven-roasted broccoli with fried **Chicken Wontons**, Thai red chiles, almonds, ginger and star anise, garnished with sliced scallions. Yield: 2 Servings

Ingredients:

12 Each	Chicken Wontons [#53629], Fried According to Package Directions	2 Tbsp.	Almonds, Slivered
12 Each	Broccoli Florets	1 Tbsp.	Ginger, Sliced
2 Tbsp.	Vegetable Oil, Divided	1 Tbsp.	Garlic, Sliced
To Taste	Salt & Black Pepper	2 Each	Star Anise
2 Each	Thai Red Chiles	Garnish	Scallions, Sliced

Directions:

1. Preheat an oven to 400°F.
2. In a medium mixing bowl, toss the broccoli florets in 1 Tbsp. of vegetable oil, salt and black pepper.
3. Place the broccoli onto a baking sheet in a single layer, then roast in the oven for 12-15 minutes.
4. Heat the remaining vegetable oil in a medium sauté pan on medium-high heat.
5. Add in the Thai red chiles, almonds, ginger, garlic and star anise, then toast the spices for 2-3 minutes.
6. Toss in the **Chicken Wontons** and roasted broccoli, then let it cook for another minute.
7. Pour the mixture into a serving dish, then garnish with scallions.