

## Recipe for: Chicken Stir-fry with Yams, Red Cabbage, and Hoisin

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### Ingredients

2 tablespoons Asian sesame oil, divided

2 yams (red-skinned sweet potatoes; about 1 pound), peeled, cut crosswise into 1/3-inch-thick rounds, then cut into 1/3-inch-wide strips

1 medium-size red onion, cut lengthwise into 1/3-inch-thick slices

8 ounces skinless boneless chicken cutlets, cut crosswise into 1/4-inch-wide strips

1 tablespoon minced peeled fresh ginger

3 garlic cloves, minced

4 cups 1/3-inch-thick strips sliced red cabbage (about 1/4 medium head)

3 tablespoons hoisin sauce

3/4 cup chopped fresh cilantro

### Directions

Heat 1 tablespoon sesame oil in large nonstick skillet over medium-high heat. Add yams and onion; stir-fry until yams are just tender, adjusting heat if browning too quickly and adding water by tablespoonfuls if mixture is dry, about 12 minutes. Sprinkle chicken with salt and pepper. Add remaining 1 tablespoon oil to skillet. Add chicken, ginger, and garlic; stir-fry 1 minute. Add cabbage; stirfry until chicken is cooked through and cabbage is wilted but still slightly crunchy, 2 to 3 minutes. Stir in hoisin sauce. Season to taste with salt and pepper. Mix in 1/2 cup cilantro. Transfer stir-fry to serving bowl; sprinkle with remaining cilantro.