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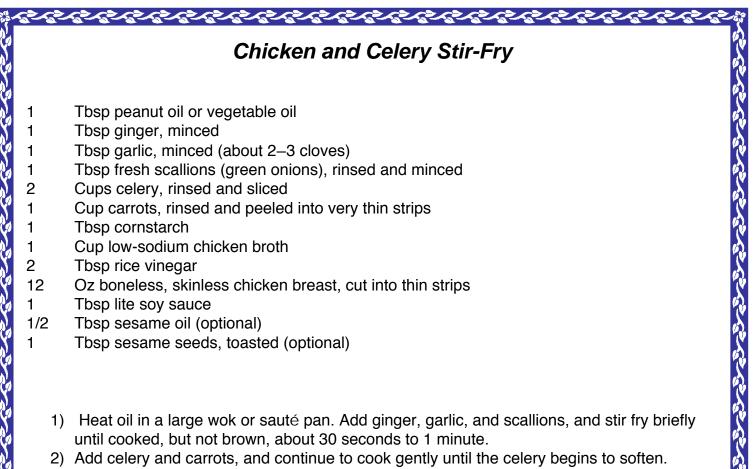
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- 3) In a bowl, mix cornstarch with chicken broth, and add to the pan. Add rice vinegar, and bring to a boil over high heat. Lower temperature to a gentle simmer.
- 4) Add chicken, and stir continually for 5–8 minutes.
- 5) Add soy sauce, sesame oil (optional), and sesame seeds (optional), and mix gently.
- 6) Serve 1 cup chicken stir-fry.

Makes 4 Servings