



Total Time
20 MIN.

Serving Size
3/4 CUP / 200ML

Difficulty
EASY

Add an Asian touch to your menu with this dish of oriental vegetables with a mouth-watering ginger-chicken broth glaze.

Yields
25

INGREDIENTS

	WEIGHT	MEASURE
Cornstarch	3/4 cup	188 mL
Campbell's® Condensed Chicken Broth	48 oz	1 1/2 L
Water	48 oz	1 1/2 L
Vegetable Oil	1/2 cup	125 mL
Fresh Ginger, grated	1/2 cup	125 mL
Oriental Vegetables, frozen	6 lbs	3 kg

INSTRUCTIONS

1. Stir together cornstarch, broth, and water until smooth. Set aside.
2. In a wok/skillet, over medium heat, stir-fry vegetables in oil with ginger until tender crisp. Add reserved cornstarch mixture. Cook until mixture boil and thickens, stirring constantly.
3. Cook just until vegetables are tender.