

Ingredients:

2 tablespoons olive oil
1 small red pepper, cut into 2 inch long, thin strips
4 scallions, cut into small rings
1 cup thinly sliced celery (against the diagonal)
1 cup sliced carrots
1/8 tsp cayenne pepper
2 finely minced garlic cloves
1/4 tsp dry ginger
1/2 lb sliced fresh mushrooms (preferably Shitake but any type will do)
pinch salt
3 cups cooked diced chicken

Directions:

In a large skillet or a wok heat the oil; add the red pepper, scallions, celery, carrots, cayenne pepper and garlic. Saute until tender. Add the ginger, salt and mushrooms, cook for an additional 5 minutes. Lower the heat and add the chicken. Heat the chicken thoroughly. Serve over Pesach noodles or rice.

Jenny Dunn