**Bates Scallion Chicken Saute**

Serves 6

1.5 lbs. fresh boneless, skinless chicken thighs

1 T. + ½ tsp. canola oil

1 T. + ½ tsp. sesame oil

1 T. + 1 ¼ tsp. water

2 T. + 3 tsp. oyster sauce

¼ C stir fry sauce

1 T. + ½ tsp. granulated sugar

2 oz. scallions

1. Cut chicken into strips.
2. Heat canola oil and sesame oil in a pan until hot. Cook chicken until it is cooked throughout.
3. Add oyster sauce, stir fry sauce, water and sugar. Stir to coat.