

Tahi Chicken with Shiitake Mushrooms

Ingredients

- 1 package boneless skinless chicken tenders
- 1 ¼ cups chopped, stemmed [shiitake mushrooms](#)
- 1/8 teaspoon hot red pepper flakes
- ½ cup chopped basil
- basil leaves for garnish
- 1 teaspoon oil
- 2 large cloves garlic, minced
- 2 teaspoons grated lime zest
- 1 cup rice, cooked

Directions

Heat oil in a large non-stick frying pan over medium heat. Add shiitake mushrooms, garlic and red pepper flakes; cook for 3 minutes stirring frequently, remove from pan. Add chicken tenders to the pan and cook 3-5 minutes or until fully cooked. Return mushroom mixture to the pan; add lime zest and chopped basil. Heat through, about 3 minutes more. Place cooked rice on a serving platter, top with chicken mixture and garnish with basil leaves.

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