

## **Savory Baked Pumpkin with Chicken & Mushrooms**

Makes 4 servings

1 sugar pumpkin (about 3 lbs)  
3 tbsp rice wine  
1/2 tsp Chinese five-spice powder

### **Sauce**

2 tbsp premium soy sauce  
1 tsp sesame oil  
1 tbsp oyster-flavored sauce  
1/2 tsp chili sauce

2 tbsp cooking oil  
8 oz boneless, skinless chicken breast, thinly sliced  
1/2 yellow onion, thinly sliced  
6 fresh shiitake mushrooms, thinly sliced  
2 tsp cornstarch mixed with 4 tsp water

1. Preheat oven to 375 degrees F. Cut off top of pumpkin, scoop out seeds and a portion of pumpkin flesh (to make room for filling). Set aside pumpkin top.
2. Rub inside of pumpkin with wine and Chinese five-spice powder. Place pumpkin on a parchment-lined baking sheet. Bake in pre-heated oven until pumpkin is almost cooked, 30 – 40 minutes.
3. While pumpkin is baking, combine sauce ingredients in a small bowl; set aside.
4. Remove pumpkin from oven. Reduce heat to 350 degrees F.
5. Heat a wok or stir-fry pan over medium-high heat until hot. Add oil, swirling to coat sides. Add chicken; stir fry for 1 minute. Add onion and mushrooms; stir-fry for 2 minutes. Stir in sauce; mix well. Add cornstarch solution; cook, stirring, until slightly thickened.
6. Spoon stir-fry mixture into pumpkin. Add the top, return pumpkin to 350 degree F. oven. Bake until pumpkin is tender, about 25 minutes.

Copyright: Yan Can Cook, Inc. 2022