Stir-Fry Chicken with Garlic Sauce
Chinese Night, Wednesday March 10th

Ingredients: (2¼ hours | 2 hours prep)
- 2 large garlic cloves, minced
- ¼ cup soy sauce
- ¼ cup water
- ¼ cup honey
- 2 tablespoons vegetable oil, divided
- 1 tablespoon cornstarch
- ¼ teaspoon pepper
- ¼ teaspoon crushed red pepper flakes (or to taste)
- 1 lb boneless skinless chicken breast, cut into strips
- ½ cup green onion, chopped

Serving Size: serves 4

Directions:

1. Combine garlic, soy sauce, water, honey, 1 tablespoon oil, cornstarch and black/red pepper. Stir chicken into marinade and mix to coat.
2. Cover and refrigerate at least 2 hours, stirring once to twice.
3. In large skillet, heat remaining oil.
4. Using slotted spoon, transfer chicken to skillet. Stir-fry about 5 minutes. Add reserved marinade; continue to cook and stir about 30 seconds until thickened.
5. Remove to platter. Garnish with green onion. Serve with snow peas, if desired.

Note: Not necessary to marinate, we won’t be doing the marinating.