

Chicken Stir Fry

SERVING
4 people

COOK TIME
15 min



Ingredients

- 1 tbsp sesame oil
- 1 tsp Minced garlic
- 1 tsp Minced ginger
- 2 Tbsp Honey
- 1 Tbsp Sesame seeds
- 1 Tbsp Corn starch (Mix with 1 Tbsp of water)
- 1/4 cup Soy sauce
- 1/4 cup Chicken broth
- 2 Tbsp Sesame oil
- 500g Diced chicken
- 1 x 400g Simply Salads Stir Fry Vegetables

Method

Heat oil in large saucepan or wok on medium heat. Add garlic, ginger and chicken. Cook for 3-4 minutes on each side or until golden brown and cooked through.

In a small bowl, mix together soy sauce, honey, sesame seeds, cornstarch and water.

Pour the sauce mixture and Simply Salads Stir-Fry Vegetables into the pan and cook until vegetables have slightly softened and sauce has thickened.

Serve warm, with rice if desired.