



CHICKEN & VEGGIE STIR-FRY

- 3 Tbsp. **Fresh Harvest Garlic Olive Oil**
- 2 chicken breasts, cut into 2" pieces
- 1 Tbsp. **Oh! So Garlic**
- 1 Tbsp. **Oh! So Onion**
- 1 tsp. **Sunset Seasoned Salt**
- 1 red pepper, sliced
- 2 celery stalks, halved and cut in 3" pieces
- 1 cup broccoli florets or spears
- 1 cup cauliflower florets
- OR you can use any veggies of your choosing
- ½ cup **General Tso's Sauce**
- ¼ cup water

**This
recipe is
great made
with steak
or pork
too!**

Heat 2 tablespoons **Fresh Harvest Garlic Olive Oil** in a large wok or skillet over medium-high heat. Add chicken and seasonings, cook and stir until chicken is golden and cooked through, 5-6 minutes. Remove chicken and set aside; add remaining oil and all vegetables to the skillet. Cook and stir vegetables for 2 minutes. Stir chicken into vegetables, add sauce and water; continue to cook and stir until vegetables are tender, about 2 more minutes.



- **Fresh Harvest Garlic Olive Oil**
- **Oh! So Garlic**

- **Oh! So Onion**
- **Sunset Seasoned Salt**

- **General Tso's Sauce**