



GENERAL TSO'S CHICKEN STIR-FRY

2 Tbsp. **Fresh Harvest Garlic Olive Oil**

2 boneless skinless chicken breasts, thinly sliced

1 Tbsp. **Oh! So Onion**

2 tsp. **Oh! So Garlic**

1 cup **General Tso's Sauce**

3 cups stir-fry veggies of your choice (red peppers, mushrooms, etc...)

3 cups prepared brown or white rice

Green onions, sliced (for garnish)

Sesame seeds, toasted (for garnish)

In a large skillet, drizzle 2 tablespoons **Fresh Harvest Garlic Olive Oil** and heat over medium-high heat. Add chicken and seasonings. Stir-fry for 3-4 minutes; add veggies of choice and continue stir-frying 3-4 minutes. Stir in sauce, reduce heat and simmer until veggies are desired doneness, about 3-4 minutes. Garnish with green onions and sesame seeds. Serve over rice.

