



SESAME GINGER CHICKEN STIR FRY

1 large or 2 small chicken breasts cut into 2" pieces

2 Tbsp. **Sunset Meyer Lemon Infused Oil**, divided

1 Tbsp. **YGY Easy Eats Sesame Ginger Blend**

2 carrots, cut into bite sized pieces

2 celery stocks, cut into bite sized pieces

½ red, orange, yellow peppers, julienned

½ cup cauliflower florets

SAUCE

2 tsp. cornstarch

½ cup water

1 Tbsp. Soy Sauce

1 tsp. **YGY Easy Eats Sesame Ginger Blend**

1-2 Tbsp. **Apricot & Maple Sweet Pepper Jelly**

In a small bowl place the chicken pieces, drizzle with 1 tablespoon oil and sprinkle with 1 tablespoon **YGY Easy Eats Sesame Ginger Blend**. Mix well, cover and refrigerate for 30 minutes. While chicken is marinating, cut and chop vegetables. Heat 1 tablespoon olive oil in a skillet, add chicken and stir fry until no longer pink. Remove chicken and set aside. Add vegetables to the skillet and cook for 4-5 minutes, then place chicken back in the pan. In a small bowl, whisk together the soy sauce, water and cornstarch. Pour the sauce over the stirfry, adding the **Apricot & Maple Sweet Pepper Jelly** and 1 teaspoon **YGY Easy Eats Sesame Ginger Blend**. Stir to combine. Serve over rice or noodles. (chicken must reach an internal temperature of 165°F)

