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SWEET MAPLE BLEND CHICKEN STIR-FRY

1 large or 2 small chicken breasts, cut into 1-inch pieces

2 Tbsp. oil, divided

1 Tbsp. **YGY Easy Eats Sweet Maple Blend**

1 Tbsp. **Onion, Garlic & Herb Seasoning**

2 carrots, cut into bite-sized pieces

2 celery stalks, cut into bite-sized pieces

1 red pepper, julienned

SAUCE

2 tsp. cornstarch

½ cup water

1 Tbsp. soy sauce

1 tsp. **YGY Easy Eats™ Sweet Maple 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™ Sweet Maple Blend**. Mix well, cover and refrigerate for 30 minutes. While chicken is marinating, cut and chop vegetables. Heat 1 tablespoon oil in a skillet, add chicken and stir-fry until no longer pink. Remove chicken and set aside. Add vegetables to the skillet. Sprinkle with **Onion, Garlic & Herb Seasoning** 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 stir-fry, adding the **Apricot & Maple Sweet Pepper Jelly** and 1 teaspoon **YGY Easy Eats™ Sweet Maple Blend**. Stir to combine. Serve over rice or noodles. (Cook until chicken reaches an internal temperature of 165°F)



• **YGY Easy Eats Sweet Maple Blend**
• **Onion, Garlic & Herb Seasoning**

• **Apricot & Maple Sweet Pepper Jelly**