



Noreen's Kitchen

Chicken Teriyaki Stir Fry

Ingredients

2 Tablespoons vegetable oil	1 large onion, sliced
2 pounds chicken breast, cut in 1 inch cubes	2 cups homemade Teriyaki sauce
8 ounces, mushrooms, sliced	1 tablespoon corn or tapioca starch
8 ounces snow peas	

Step by Step Instructions

Heat oil in a large, heavy bottomed skillet over high heat.

Add chicken and cook quickly until fully cooked, about 5 minutes.

Add vegetables and stir fry for a short time, to coat with oil.

Add half of the Teriyaki sauce and stir to coat.

Allow chicken and vegetables to sautee so the vegetables are tender crisp for about 3 minutes.

Add the cornstarch to the remaining Teriyaki sauce and stir well to combine.

Add the sauce to the pan and stir well until the cloudy appearance turns to a beautiful glossy clear sauce.

Serve with steamed rice or noodles.

Enjoy!