

Citrus Chicken Stir-Fry

This stir-fry takes minutes but tastes like you spent far longer. The mandarin oranges add color and great flavor -- great with chicken!

Recipe Cookbook: Perdue Farms

INGREDIENTS:

2 TBS olive oil

1 medium onion, cut into 1" pieces

1 medium green OR red bell pepper, cut into 1" pieces

One (10-ounce) package PERDUE® SHORT CUTS® Original Roasted Carved
Chicken Breast, sliced

One 11-oz can mandarin oranges, drained, reserving 1/4 C juice

1 TBS firmly packed brown sugar

1/4 tsp ground ginger

DIRECTIONS:

In 12-inch skillet, heat the oil over medium-high heat. Add onion & pepper - cook, stirring, about 5 minutes or till crisp-tender.

Reduce the heat to medium. Stir in chicken, reserved mandarin orange juice, brown sugar & ginger. Cover & cook about 3 minutes or till heated through.

Stir in oranges & serve with hot cooked rice, if desired.

Serves: 4