

Pace® San Antonio Sweet & Sour Chicken

Recipe Cookbook: Pace Recipes

Prep Time: 10 minutes Cooking Time: 15 minutes

INGREDIENTS:

1 can (20 oz) pineapple chunks
2 TBS cornstarch
2 TBS soy sauce
2 TBS vegetable oil
1 lb boneless Chicken breast, cut into strips
2 medium red or green peppers, cut into 1" pieces
1 1/2 C Pace® Picante Sauce
4 C hot cooked rice

DIRECTIONS:

Drain pineapple, reserving juice. Mix cornstarch, juice and soy till smooth. Heat half the oil in skillet. Add chicken & cook till browned, stirring often. Remove chicken. Add remaining oil. Add peppers and cook till tender-crisp. Add Picante sauce, pineapple & cornstarch mixture. Cook till mixture boils and thickens, stirring. Return chicken to skillet and heat through. Serve.

Serves: 4