

Grilled Honey Peanut Chicken Strips



PREP TIME : 5 MIN

COOK TIME : 25 MIN

SERVES : 4

Ingredients :

- ***PAM® Grilling Spray***
- ***1/4 cup (50 mL) creamy peanut butter***
- ***1/2 cup (125 mL) VH® Orange Ginger Stir-Fry Sauce***
- ***1/2 cup (125 mL) VH® Honey Garlic Cooking Sauce***
- ***1 tbsp (15 mL) lime juice (optional)***
- ***1 lb (500 g) boneless skinless chicken breasts***

Directions :

- 1. Spray grill and utensils with PAM® Grilling Spray. Preheat grill to medium heat.***
- 2. Microwave peanut butter for 1 minute. Whisk in VH® Orange Ginger Sauce until smooth. Blend in VH® Honey Garlic Cooking Sauce and lime juice. Reserve 1/2 cup (125 mL).***
- 3. Place chicken and remaining marinade into a resealable bag. Seal bag and let stand at room temperature for 15 minutes, turning occasionally.***
- 4. Place chicken on grill; discarding marinade bag. Cook chicken for about 4 minutes per side until browned and no longer pink inside. Slice cooked chicken into 1" (2.5 cm) strips. Meanwhile, heat reserved sauce and serve with chicken for dipping.***