

Honey Sriracha Chicken



PREP TIME : 5 MIN

COOK TIME : 10 MIN

SERVES : 4

Ingredients :

- **1 PAM® Cooking Spray**
- **1 bottle (341 mL) VH® Honey Sriracha Sauce, divided**
- **1 lb. (500 g) chicken breast, thinly sliced**
- **1 each red and yellow pepper, cut into 1-inch (2.5 cm) pieces**

Directions :

- 1. Marinate sliced chicken breast in $\frac{1}{4}$ cup (60 mL) of VH® Honey Sriracha Sauce at least for a couple of minutes**
- 2. Spray large pan with PAM® Cooking Spray**
- 3. Sauté chicken for 10 minutes on med-high heat until fully cooked**
- 4. Add peppers and cook for 2 minutes**
- 5. Add remaining VH® Honey Sriracha Sauce and simmer until warm**

Tips:

Serve over noodles topped with VH® Soya Sauce.

For a crispy version, coat chicken with 2 beaten eggs and 3 tbsp (45 mL) of cornstarch. Fry chicken one at a time in heated vegetable oil at 350°F (180°C). Add crispy chicken to sautéed peppers and proceed to step 4.