

CHICKEN, SNAP PEA AND MUSHROOM STIR FRY



DIFFICULTY

EASY



TIME

10 MIN



SERVES

2

INGREDIENTS

2 each cooked Smoked Paprika and Garlic Chicken Thighs, cut into ½ inch strips crosswise
1 tsp Cooking Oil
1 tsp minced Garlic
1 tsp minced Ginger
1 Cup or about 4 ounce of Snap Peas, cut on the bias into thirds
1 Cup sliced Mushrooms
1 Tbsp Rice Wine Vinegar, unseasoned
1 Tbsp Tamari (gluten-free soy sauce)
1 tsp Sriracha
1 tsp Sesame Oil
2 Tbsp Chopped Peanuts
1 tsp Black Sesame Seeds (optional)
1 Green Onion, thinly sliced
2 Tbsp chopped Mint Leaves

DIRECTIONS

1. Heat the oil to medium high heat and add the cooked chicken thighs
2. Add the ginger and garlic and let it cook until lightly golden; about 1 minutes
3. Add the snap peas and mushrooms and cook for an additional 2 minutes. Splash with 1 Tbsp of the rice wine vinegar and the tamari and cook and additional minute
4. Add the Sriracha and sesame oil
5. Remove the chicken from the heat and transfer to the serving dish or plates
6. Garnish with the peanuts, sesame oil, green onion and mint leaves

NUTRITION FACTS PER SERVING

Calories: 333 **Fat:** 16.8g (Saturated Fat: 3.5g) **Carbohydrates:** 7.9g **Fiber:** 6.4g **Sugar:** 2.7g **Protein:** 37.4g



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