

## Recipe of the Week

December 11, 2018



### **Sugar snap, orange and teriyaki stir-fry**

This just about covers your food groups. Veggies, fruit, noodles and chicken; this plate has a lot to it!

#### **Ingredients**

- 1/2 package of rice stick noodles
- 1 1/4 pound sliced boneless chicken breast
- 3 tablespoons cornstarch
- 2 tablespoons canola oil
- 1/2 sliced red onion
- 2 chopped garlic cloves
- 2 cups sugar snap peas
- 1/2 cup teriyaki sauce
- 2 tablespoons rice wine vinegar
- 1 tablespoon sesame oil
- 1 tablespoon sesame seeds
- 2 peeled and sliced small oranges
- Fresh cilantro leaves, sliced red chilies (for garnish)

#### **Directions**

1. Prepare rice stick noodles according to package directions.
2. Meanwhile, toss together chicken breast and cornstarch. Cook in canola oil in a large skillet over high heat, 2 to 4 minutes.
3. Add red onion and garlic and cook until chicken is cooked through, 1 to 2 minutes. Add sugar snap peas and cook until bright green, 1 to 2 minutes.
4. Stir in teriyaki sauce, rice wine vinegar, sesame oil, and toasted sesame seeds.
5. Serve over rice noodles topped with oranges. Garnish with fresh cilantro leaves and sliced red chilies.

Recipe adapted from Country Living