



## Easy Chicken Stir Fry

Recipe by Chef Shamy

Course: **Dinner**

### Servings

4 servings

### Prep time

10 minutes

### Cooking time

15 minutes

## Ingredients

- 4 T [Chef Shamy Garlic Butter](#), divided
- Salt and pepper, to taste
- ½ cup Snap peas
- 1 cup baby carrots sliced
- Sesame seeds, optional
- 1 T cornstarch
- ¼ cup chicken broth
- ¼ cup honey
- ½ tsp crushed red pepper flakes
- 1 lb boneless, skinless chicken breast, cut into 1 inch cubes
- 2 cups broccoli florets
- 1 red bell pepper, cut into 1 inch pieces
- 2 tsp minced ginger
- **Sauce:**
- 2 T water
- 3 T soy sauce
- ½ T sesame oil

## Directions

- 1** Melt 2 T of Garlic Butter in a wok or skillet over medium high heat. Add chicken, and salt and pepper to taste. Cook chicken 3-5 minutes, stirring occasionally, until cooked through.
- 2** Meanwhile, make the sauce. Stir the cornstarch and water together. Add chicken broth, soy sauce, honey, sesame oil, and red pepper flakes, and whisk to combine. Set aside.
- 3** When the chicken is done, remove it from the pan.
- 4** Add the rest (2 T) of the Garlic Butter along with the miced ginger. Cook 30 seconds, until fragrant. Add broccoli, snap peas, red pepper, and carrots. Stir to coat veggies in butter. Salt and pepper, to taste. Saute 3 minutes, until bright in color. Add the chicken back into the pan.
- 5** Stir the sauce one more time, and add it to the pan. Bring to a boil, and cook for 1-2 minutes.
- 6** Taste and adjust salt and pepper, if needed. Sprinkle sesame seeds over the top, if desired.
- 7** Serve with rice or noodles.

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