

Pineapple Chicken

Ingredients:

- ✓ 1 can pineapple in juice
- ✓ 1/3 soy sauce
- ✓ 1/3 cup chicken broth
- ✓ 1/3 cup hoisin sauce
- ✓ ¼ cup brown sugar
- ✓ 1 tbsp minced garlic
- ✓ 2 tsp cornstarch
- ✓ 2 lbs chicken



Total Time: 20 minutes Servings: 5

Directions:

1. In a small sauce pan whisk together pineapple juice, soy sauce, chicken broth, hoisin sauce, brown sugar, minced garlic, and cornstarch. Bring the mixture to a boil until it reduces and is the consistency of a thick syrup. Set aside.
2. Cut chicken in one inch cubes. Cook over medium heat about 5 minutes until no longer pink. Drain excess liquids. Add diced pineapple and the sauce to the pan. Stir and cook for an additional minute or so, making sure chicken is fully cooked.
3. Serve with rice.