

Thai Sweet Chili Chicken Stir-Fry

Ingredients:

1. Chicken
2. Rice
3. Broccoli
4. Onions
5. Sweet chili sauce
6. Soy sauce (Additional)
7. Garlic (Additional)
8. Red bell pepper, thinly sliced (Additional)
9. Carrots, sliced (Additional)
10. Vegetable oil (Additional)
11. Salt (Additional)
12. Pepper (Additional)
13. Green onions, chopped for garnish (Additional)

Dietary Restrictions:

- N/A

Instructions:

1. Prepare the Ingredients:

- Cut the chicken into bite-sized pieces.
- Chop the onions and broccoli.
- Mince the garlic.
- Slice the red bell pepper and carrots.
- Cook the rice according to the package instructions.

2. Stir-Fry Chicken:

- Heat some vegetable oil in a wok or large skillet over medium-high heat.
- Add the chicken pieces and cook until browned and fully cooked.
- Remove the chicken from the pan and set it aside.

3. Stir-Fry Vegetables:

- In the same pan, add a bit more oil if needed.
- Add the onions, garlic, red bell pepper, carrots, and broccoli.
- Stir-fry until the vegetables are tender-crisp.

4. Combine Chicken and Vegetables:

- Return the cooked chicken to the pan with the vegetables.
- Pour in sweet chili sauce and a splash of soy sauce.
- Stir everything together until well combined.
- Season with salt and pepper to taste.

5. Serve:

- Serve the Thai sweet chili chicken stir-fry over cooked rice.
- Garnish with chopped green onions for an extra burst of flavor.

Enjoy your delicious Thai sweet chili chicken stir-fry!