



Superfood Veggie Slaw Chicken Stir Fry



Ingredients

- 1 lb boneless, skinless chicken breasts
- 1 tsp salt
- 2 Tbsp brown sugar
- 2 Tbsp soy sauce
- 3 Tbsp rice vinegar
- 1 Tbsp water
- 3 Tbsp tahini
- ½ tsp toasted sesame oil
- 1 tsp Asian chili sauce
- ½ bag Superfood Veggie Slaw
- 2 tsp peeled and freshly grated ginger
- 2 garlic cloves, minced
- Steamed rice to serve

Directions

Preheat oven to 375 degrees F. Place chicken breasts on a sheet tray, cover lightly with olive oil and salt. Roast for 45 minutes or until cooked through. Remove from the oven, cool, then slice thinly or shred the chicken.



Superfood Veggie Slaw Chicken Stir Fry

Combine salt, brown sugar, soy sauce, rice vinegar, water, tahini, toasted sesame oil, and Asian chili sauce in a small mixing bowl and whisk to combine.

Heat 3 Tbsp oil in a large sauce pan or wok and add ½ bag Superfood Veggie Slaw, grated ginger and minced garlic cloves. Sauté for 3-5 minutes, stirring occasionally. Add the chicken and sauce and toss to combine and heat through.

Serve immediately by itself or over steamed rice.

Serves 4