

Sweet Chili Chicken

(from Canadian Living, Oct 2011, P163)

1.5 lbs chicken thighs cubed
1/4 tsp salt
1 tbsp veg oil
1 clove garlic, minced
2 tsp chopped fresh ginger
1 onion, chopped
1 each red and green pepper, chopped
1 jalapeno pepper, seeded and chopped
1/2 c Thai-style sweet chilli sauce
1 tbsp rice wine vinegar
2 green onions thinly sliced

Sprinkle chicken with salt and stir fry until cooked. Add garlic and ginger, cook 1 min add onion and all peppers, cook 3 min adding water when needed. Mix chilli sauce with vinegar and add to pan and cool until veggies are cooked. Sprinkle with green onions as garnish.

Quick and easy and yummy, enjoy!