

Ferraro's Cucina

Citrus Sticky Chicken



Ingredients

- 2 tbsp **Brown Sugar**
- 2 tbsp **Honey**
- 1/2 cup **Soy Sauce**
- 2 tsp **Fresh Ginger Root** (chopped)
- 2 tsp **Garlic** (chopped)
- 1/4 cup **Water**
- 4 **Skinless, Boneless Chicken Breast Halves** cut into 1/2 inch strips
- 1 tbsp **Vegetable Oil**
- salt & pepper to taste

Preparation

- Mix brown sugar, honey, soy sauce, ginger, garlic, water and pepper.
- Lightly salt & pepper the chicken strips.
- Heat the oil in a large skillet over medium heat. Add chicken strips and brown on both sides, about 1 minute per side.
- Pour the sauce over the chicken. Simmer uncovered until the sauce thickens, 8 to 10 minutes.

