## Ferraro's Cucina

## Citrus Sticky Chicken

## Ingredients

2 tbsp **Brown Sugar** 2 tbsp **Honey** 

1/2 cup Soy Sauce

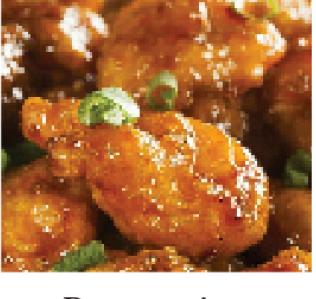
2 tsp Fresh Ginger Root (chopped)

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.





We have all the fresh ingredients for this recipe! Follow Us to find future recipes





