



EASY SWEET & SOUR CHICKEN

This quick and easy twist on a classic will delight the whole family.



NORMAL



15 MINUTES



35 MINUTES



4 SERVES

Ingredients

- 500g chicken breast, diced
- 100g snow peas, trimmed
- 1 red capsicum, diced
- 515g Kantong Sweet & Sour Stir Fry Cooking Sauce
- 250g Ben's Original Express Rice
- Olive oil, for frying

Instructions

1. In a frying pan over medium heat, add enough olive oil to coat the base of the pan. When oil is hot, fry the chicken pieces in batches until golden brown. Transfer to a paper-lined rack to drain.
2. Increase heat to medium-high, add additional olive oil to the pan if needed, and fry the snow peas and capsicum for 2-3 minutes.
3. Reduce heat to low-medium, add Kantong Cooking Sauce and bring to a low simmer. Add chicken back in and simmer for 5-6 minutes.
4. Take off heat and serve with Ben's Original Express Rice.