Quick Chicken Stir-Fry with Diced Chicken Breast





Instructions

- 1. Heat oil in a large skillet or wok over medium-high heat.
- 2. Add chicken and cook 5–6 minutes until lightly browned and cooked through.
- 3. Add garlic, ginger, and vegetables, cooking another 3–4 minutes.
- 4. Stir in sauces and cook until everything is coated and hot.
- 5. Serve over rice or noodles.

Share

Related Recipes

