Sesame-Honey Chicken Stir-Fry

Birds Eye frozen Food Scripps Treasure Coast Newspapers

Servings: 4

1/4 cup honey

2 tablespoons rice vinegar

2 tablespoons soy sauce

3 tablespoons sesame oil, divided

1 1/4 pounds boneless/ skinless chicken breasts, sliced into

1/4-by-1-inch strips

1 tablespoon chopped ginger

2 teaspoons minced garlic

1 package (16 ounce) frozen stir-fry vegetables

3 cups hot cooked rice

2 tablespoons black sesame seeds

In a small bowl, whisk the honey, vinegar and soy sauce.

In a wok, heat two tablespoons of oil over medium-high for 1 minute. Add the chicken and stir-fry for 3 minutes. Remove to a plate.

Add the remaining oil, ginger and garlic to the wok. Stir-fry for 30 seconds. Add the vegetables and cook for 5 minutes. Add the soy mixture. Cook until the mixture boils.

Add the chicken and stir-fry for about 3 minutes or until the chicken is thoroughly cooked.

Serve over rice, sprinkled with black sesame seeds.

Start to Finish Time: 20 minutes

Per Serving (excluding unknown items): 350 Calories; 11g Fat (27.1% calories from fat); 5g Protein; 60g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 522mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Vegetable; 2 Fat; 1 Other Carbohydrates.

Chicken

Dar Carrina Mutritional Analysis

Calories (kcal):	350	Vitamin B6 (mg):	1.3mg
% Calories from Fat:	27.1%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	67.4%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	5.5%	Riboflavin B2 (mg):	trace
Total Fat (g):	11g	Folacin (mcg): Niacin (mg):	83mcg 3mg
Saturated Fat (g):	2g		

Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	4g 4g 0mg	Caffeine (mg): Alcohol (kcal): % Pofuso:	0mg 0 ი ი%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.):	60g 1g 5g 522mg 95mg 21mg 1mg 1mg 1mg 0IU 0RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	2 1/2 0 1/2 0 0 2

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving				
Calories 350	Calories from Fat: 95			
	% Daily Values*			
Total Fat 11g	16%			
Saturated Fat 2g	8%			
Cholesterol 0mg	0%			
Sodium 522mg	22%			
Total Carbohydrates 60g	20%			
Dietary Fiber 1g	5%			
Protein 5g				
Vitamin A	0%			
Vitamin C	1%			
Calcium	2%			
Iron	3%			

^{*} Percent Daily Values are based on a 2000 calorie diet.