

## **Princess Chicken**

### Ingredients

1 to 1 1/2 lbs. boneless, skinless chicken breasts cut into 1 inch pieces

1/2 cup celery

1 small onion

8 oz. frozen sliced carrots

8 oz. can sliced water chesnuts

3 oz. shelled peanuts

1 jar Oriental Secrets Sweet and Sassy Garlic Sauce

### Preparation Steps

1. Preheat skillet or wok over high heat and add 2 tablespoons of vegetable oil.
2. Add chicken pieces, stir till thoroughly cooked.
3. Clean and cut celery and onions into 1/2 inch pieces.
4. Add to chicken and cook for 2 minutes.
5. Add carrots, drained water chesnuts, and Sweet and Sassy Garlic Sauce. Stir, cover and simmer for 3 minutes.
6. Stir in peanuts.
7. Serve over steamed rice. Makes 4-6 servings.

### Nutritional Information