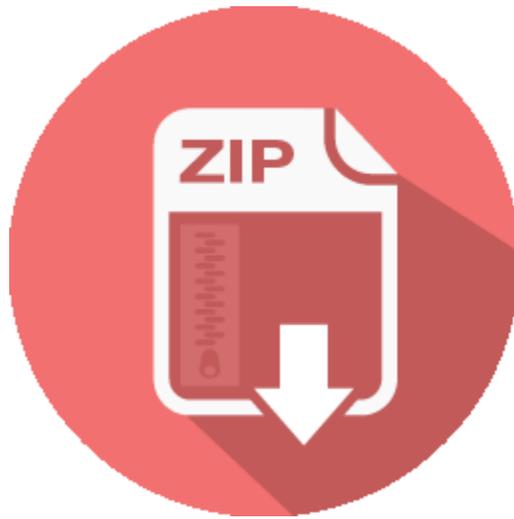


## [STIR FRIED CHICKEN RECIPES](#)



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Remove chicken from marinade, reserving liquid. Heat 1 tablespoon sesame oil in skillet over medium-high heat. Cook and stir chicken until slightly pink on the inside, about 2 minutes per side; return vegetables and reserved marinade to skillet.

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Add chicken and cook 3 to 4 minutes, until starting to brown, stirring constantly. Add onions, carrots, and peppers and cook 1 minute. Add snap peas, corn and broccoli and cook 2 minutes. Add soy sauce and cook 2 minutes, until vegetables are crisp-tender. Dissolve cornstarch in chicken broth in a small bowl and add to wok.

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While it's common to use chicken breasts for stir-fry, thighs or a whole, cut-up chicken work well in most recipes as well. To ensure that your chicken cooks evenly cut it into uniform pieces, marinate to tenderize, and lay the pieces out flat in the wok or skillet.

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### **Chicken Stir Fry Recipe NatashasKitchen com**

This 30-minute Chicken Stir Fry Recipe is so much better than takeout! The chicken with vegetables in a garlic ginger soy sauce with honey is the perfect

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