

Chicken Stir Fry

Ingredients

- 4 (4 ounce) boneless skinless chicken breast halves
- 3 tablespoons cornstarch
- 2 tablespoons soy sauce
- 1/2 teaspoon ground ginger
- 1/4 teaspoon garlic powder
- 3 tablespoons cooking oil, divided
- 2 cups broccoli florets
- 1 cup sliced celery (1/2 inch pieces)
- 1 cup thinly sliced carrots
- 1 small onion, cut into wedges
- 1 cup water
- 1 teaspoon chicken bouillon granules

Directions

1. Cut chicken into 1/2-in. strips; place in a resealable plastic bag. Add cornstarch and toss to coat. Combine soy sauce, ginger and garlic powder; add to bag and shake well. Refrigerate for 30 minutes.
2. In a large skillet or wok, heat 2 tablespoons of oil; stir-fry chicken until no longer pink, about 3-5 minutes. Remove and keep warm. Add remaining oil; stir-fry broccoli, celery, carrots and onion for 4-5 minutes or until crisp-tender. Add water and bouillon. Return chicken to pan. Cook and stir until thickened and bubbly