

Grill Glazed Sweet Asian Chicken Pan Grill



Recipe and Photo From: Biggreenegg.com

Instructions:

Set [EGG](#) for indirect cooking (with convEGGtor) at 450°F/232°C.

In a bowl, mix soy sauce, brown sugar, Roasted Chicken Base, ginger and water.

Mix chicken and all vegetables in a Stir-Fry and Pael-la Pan. Place on the EGG.

Cook approximately 12-15 minutes or until chicken is thoroughly cooked and vegetables are soft.

Serve with rice or Asian noodles.

Serves 4.

Ingredients:

- 3 chicken breasts, cut into bite-size pieces
- 2 cups broccoli, cut into bite-size pieces
- 1 red bell pepper, cut into thin 1" strips
- 1 medium red onion, cut into thin 1" strips
- 1 yellow bell pepper, cut into thin 1" strips
- 1 tablespoon soy sauce
- 1/4 cup brown sugar
- 1/2 tablespoon Better Than Bouillon® Chicken Base
- 1/2 teaspoon fresh ginger, finely chopped
- 1/4 cup water



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9502 E 21st St, Tulsa, OK 7429 | 918-622-7250 AND 9241 S Sheridan Rd, Tulsa, OK 74133 | 918-494-0133