



Tangy 'N' Spicy* Walnut Chicken Stir Fry

1 1/2 lbs boneless chicken breast
4 tablespoons Soy Sauce
3 teaspoons corn starch
4 tablespoons dry sherry
1 cup Evelyn's Tangy 'N' Spicy* Gourmet Sauce
1/2 teaspoon salt
2 tablespoons cooking oil
2 medium green peppers (cut into 1" pieces)
4 green onions (cut on the bias into 1" pieces)
1 cup walnut halves
rice

Cut chicken, peppers, and green onions into 1" pieces.

In a small bowl combine soy sauce, cornstarch, sherry, and Evelyn's Tangy 'N' Spicy* Gourmet Sauce. **Set aside the "Sauce Mixture"**.

Preheat Wok or large skillet on high. Add cooking oil. Stir fry walnuts for 1 minute. Drain and set aside. Add green peppers and onions, cooking two minutes until crisp. **Remove and set aside.**

If necessary, add more cooking oil.

Cook chicken in two batches. Add first half of chicken to hot wok/skillet and cook for two minutes, remove and set aside. Repeat for remaining chicken. Return all chicken to wok, stir in sauce mixture. Continue cooking for one minute, stirring frequently until thick and bubbly. Add vegetables and walnuts.

Remove from wok and serve immediately over rice.

*our Original sauce can be substituted for the Tangy 'N' Spicy version.

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