



Caribbean Chicken Stir Fry

Ingredients

1 1/2 Lbs Chicken Breast, Cubed
2 Tbsp Sesame Oil
2 Cloves Garlic, Minced
1 Scallion, Minced
1 Can (15.25 oz) Tropical Fruit Cocktail
1 Tbsp Soy Sauce
1 Tsp Ginger
1/2 Tsp Paprika
1/4 Tsp Turmeric
1/4 Tsp Allspice
1/2 Cup Orange Juice
1 Tbsp Cornstarch
Salt And Pepper
3 Cups Cooked Jasmine Rice

Directions

Drain tropical fruit, reserving juice; set aside. Combine 1/2 cup reserved juice with soy sauce, ginger, paprika, turmeric, and allspice in a small bowl; set aside. Mix orange juice and cornstarch in a small bowl; set aside. Salt and pepper chicken. Heat oil in wok or large skillet over high heat. Add garlic and scallion and stir-fry for 1 minute.

Add chicken and stir fry until no longer pink (approximately 1 minute). Add orange juice and soy sauce mixtures to the wok. Stir gently for about 30 seconds. Add fruit salad, cover and cook 2 minutes. Add orange juice with cornstarch to the wok and stir until thickened. Serve on a platter over hot jasmine rice.