

# Chicken Stir-Fry with Corn, Pineapple and Red Pepper

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	vegetable oil
1 1/4	pounds	skinless boneless chicken breast - 1/3" strips
1	small	red onion - sliced
2	teaspoons	fresh ginger - minced
1		red bell pepper - cut into strips
1/2	teaspoon	ground cumin
1/4	cup	chicken stock
1/2	cup	corn kernels
1/2	cup	diced fresh pineapple
2	teaspoons	sriracha sauce
		salt and pepper

In a large nonstick skillet, heat 1 tablespoon of oil. Add chicken and stir fry over moderately high heat for 3 minutes; transfer to a plate. Heat remaining oil in skillet. Add the onion and ginger and cook for 3 minutes. Add the red pepper, cumin and stock, cover and cook over moderately low heat, stirring a few times, for 4 minutes. Add the corn, pineapple and sriracha sauce and stir fry over moderately high heat until hot. Add chicken and str fry for 1 minute. Season with salt and pepper.