

# Chicken Stir-fry

**1 Tbsp. cooking oil**

**4 chicken breasts, cut into 2 inch strips**

**1 red, yellow and orange pepper cut into thin strips**

**4 green onion cut into 2 inch pieces**

**1/3 cup Caribbean Mango Tequila Sauce**

Heat a large non-stick skillet over medium-high heat. Add oil to pan; swirl to coat. Add chicken; cook 5-6 minutes. Add peppers; cook 4 minutes, stirring constantly. Add Caribbean Mango Tequila Sauce and continue to simmer on low for 5 minutes. Add green onion, toss to coat. Serve with a side of rice.