



STIR-FRY CHICKEN & CABBAGE

1 cup **Handcrafted Moroccan BBQ Sauce**, divided

2 cups chicken breast, diced

2-3 Tbsp. oil

1 tsp. **Sunset Seasoned Salt**

1 Tbsp. **Oh! So Garlic**

2 ½ cups cabbage, chopped

½ cup red bell pepper, diced

1 onion, diced

¼ cup honey

4 cups white rice, cooked

Combine raw chicken and ½ cup **Handcrafted Moroccan BBQ Sauce** in resealable bag. Place in refrigerator for 1 hour.

Heat oil in large skillet or wok over low-medium heat. Place uncooked chicken in skillet; season with **Sunset Seasoned Salt** and **Oh! So Garlic**, fry for 5-8 minutes, or until chicken is no longer pink in the middle. Discard marinade. Add cabbage, onion and bell pepper to the pan; fry for 5-6 minutes stirring frequently. Add remaining ½ cup **Handcrafted Moroccan BBQ Sauce** and ½ cup honey; stir to coat evenly. Cover pan and let simmer, stirring frequently until vegetables are done to desired tenderness (about 5 minutes).

Serve over rice. Drizzle with more **Handcrafted Moroccan BBQ Sauce** if desired.

• **Handcrafted Moroccan BBQ Sauce**
• **Oh! So Garlic**

• **Sunset Seasoned Salt**