



STIR-FRY NOODLES WITH CHICKEN AND VEGGIE STRIPS

12 oz. noodles

3 Tbsp. vegetable oil

2 skinless boneless chicken breasts, sliced into bite-size strips

1 tsp. Sunset Seasoned Salt.

1 red bell pepper, sliced (or ½ red and ½ orange)

½ cup Kickin' Peach Mango Habanero Finishing Sauce

⅓ cup chicken broth

Sesame oil (optional)

Bring a medium size pan of salted water to a boil. Add noodles and cook on medium for 3 minutes (depending on thickness of the noodle). Drain and stir in 1 tsp. vegetable oil, set aside. In a large skillet heat 2 Tbsp. oil over high heat, add chicken, season with Sunset Seasoned Salt and stir-fry for 2 minutes. Add peppers and stir-fry for another 3 minutes. Add broth and Kickin Peach Mango Habanero Finishing Sauce. Simmer for 2 minutes until chicken is cooked through. Add cooked noodles and simmer for 2 minutes. Right before serving drizzle with sesame oil (optional).

- Kickin' Peach Mango Habanero Finishing Sauce
- Sunset Seasoned Salt