

MOJO STIR FRY

From

DAVID NUNO

Ingredients:

2 chicken breasts, cut into ¼" slices
¼ tsp. GOYA® Adobo All-Purpose Seasoning with Pepper
2 tbsp. GOYA® Extra Virgin Olive Oil, divided
1 tsp. ginger, minced
1 tsp. GOYA® Minced Garlic, or 2 cloves garlic, peeled and minced
1 red bell pepper, large dice
1 green bell pepper, large dice
1 cup broccoli florets
1 cup white onion, large dice
2 tsp. Cornstarch
½ cup GOYA® Mojo Criollo
2 cups CANILLA® Extra Long Grain Rice, cooked

Instructions:

Season chicken with Adobo

Heat one tablespoon olive oil in skillet.

Add chicken, and cook through. Remove from skillet and set aside.

Add remaining olive oil, ginger and garlic to skillet. Cook 30 seconds. Add peppers, broccoli and onion, and cook, stirring constantly, until cooked through.

Stir cornstarch into Mojo until well combined. Add Mojo mixture and chicken to skillet. Cook, stirring to coat, until heated through, and sauce is thickened, about 1-2 minutes.

Serve over rice.

