



[Easy Chicken Stir Fry](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 20 Minutes

Cook Time: 30 Minutes

Total Time: 1 Hour

Easy Chicken Stir Fry Ingredients:

- 2½ pounds Chicken
- 1 Yellow Onion
- 44oz California Blend Frozen Vegetables (4 regular sized bags, the big bag is 60 ounces, so about 2/3 of that one)
- 11oz Stir Fry Sauce (1 regular sized Jar)
- 24oz Teriyaki Sauce (2 regular sized Jars)
- pinch Salt
- pinch Pepper

Easy Chicken Stir Fry Directions:

- Cut the chicken and onion into bite sized pieces.
- Place the cut chicken and onion in a skillet on the stove over medium heat.
- Allow the chicken to partially cook and then add 12 ounces (1 regular sized jar) of the teriyaki sauce to the chicken and onion mixture. Continue cooking chicken mixture.
- While the chicken mixture is cooking, place all the vegetables into a pot of water and allow to boil until they are just warm, but not cooked all the way through.
- Once the vegetables are done, drain the vegetables and then place them back in the large pot.
- When the chicken is finished cooking, place it (and the juices) into the pot with the vegetables.

- Add the remaining teriyaki sauce and the remaining stir fry sauce to the chicken mixture; stir well.
 - Salt and Pepper to taste.
 - Cook stir fry over medium heat, stirring occasionally for approximately 15 minutes.
 - Serve over cooked rice if desired and enjoy!
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- Makes 10 servings Easy Chicken Stir Fry