

# CARIBBEAN HONEY GARLIC CHICKEN

**SAFEWAY**  
Ingredients for life.

*“Serve with plain noodles or pasta to sop up the delectable sauce.”*

Prep time: **14** minutes

## **Ingredients:**

- 455 g boneless skinless chicken breasts, cut for stir-fry
- 1 yellow squash, quartered lengthwise and sliced into ½ - inch pieces
- 2 zucchinis halved and sliced into ½ - inch pieces
- 135 g fresh bean sprouts
- 180 ml Safeway SELECT Honey Garlic Cook'n Grill Sauce
- 1 can black beans, rinsed and drained (15 oz)

## **Directions:**

1. Spray a large skillet with cooking spray and place over high heat. Season chicken with salt and pepper and add to skillet. Stir-fry for about 2 minutes or until vegetables begin to soften.
2. Add yellow squash, zucchini and bean sprouts. Stir-fry for about 2 minutes or until vegetables begin to soften.
3. Reduce heat to medium-high. Stir in Honey Garlic Sauce and black beans. Continue cooking for 1 to 2 minutes or until hot and chicken is cooked through.



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**SAFEWAY SIGNATURE SOUP** is a flavourful ingredient to make these amazing restaurant quality dishes right in your own home. These recipes **ALWAYS SATISFY!**

