

## **Chicken Broccoli Stir-Fry**

- 1 tablespoon olive oil
- 2 ½ cups boneless chicken, cut into bite-sized pieces
- 2 teaspoons garlic cloves, minced
- 1 teaspoon ground ginger
- ¾ cups chicken stock #1
- 3 tablespoons soy sauce
- 1 teaspoon sugar
- 2 cups broccoli cuts
- 1 cup carrots, diced
- 2 cups cabbage, diced
- 3 green onions, diced
- 2 teaspoons cornstarch
- ½ cup chicken stock #2, cold

Heat olive oil in a skillet over medium heat. Add chicken, garlic, and ginger. Cook for 3 minutes, or until chicken begins to brown.

Add chicken stock #1 soy sauce, and sugar. Cover and continue to cook for 5 minutes, or until chicken is just cooked, stirring occasionally.

Add broccoli, carrots, cabbage, and green onions. Cover and cook for 5 more minutes, or until vegetables reach desired tenderness.

Meanwhile, in a bowl, whisk together cornstarch and the cold chicken stock #2. Stir into stir-fry. Continue to cook until sauce thickens, about 5 minutes. Serve over rice.