

**Your Name**

Alan Bryce

**Recipe Name**

Asian Chili Chicken

**Category (select one)**

Poultry



**List of Ingredients and Quantity**

1 tbsp of brown sugar  
2 tbsp honey  
a few sprinkles of soy sauce  
1 tsp ginger  
2 gloves of garlic minced  
2 tbsp of Sriracha hot sauce(no substitute for this)  
1/2 cup of Heinz chili sauce  
4 to 6 chicken thighs cut into 1 inch pieces.

**Instructions**

- place chicken in large baggie with 1 tbsp of flour and one of cornstarch. shake to coat.
  - place chicken into 2 tbsp olive oil in pan and brown on all sides(4 minutes).
  - mix all other ingredients and pour over chicken in pan and stir to mix.
  - cook for another 10 minutes.
- Great over rice.

**Comments or Tips**

Garnish with green onions, red and green peppers.