

# Honey Sriracha Chicken

## Ingredients

- 1/8 tsp vegetable oil
- 2 tsp garlic, minced
- 1/2 tbsp ginger root, minced
- 1 tsp light brown sugar, packed
- 3-1/4 tsp sriracha
- 3-1/2 tsp hoisin sauce
- 5 tsp honey
- 1/2 cup water
- 2-1/2 tsp cornstarch
- 1-1/2 tsp water
- 9 oz frozen cooked diced chicken

## Notes

**Number of Portions:** 4

**Serving Size:** 1/2 cup

**Nutrition Facts:** 136 calories, 2.49 g fat, 0.04 g saturated fat, 217 mg sodium, 13.76 g carbohydrate, 0.32 g fiber, 9.3 g sugar, 13.55 g protein

## Directions

1. In a large pot over medium heat, combine oil, garlic, and ginger. Cook until slightly brown, about 30 seconds.
2. Add brown sugar, sriracha, hoisin sauce, and honey. Add water and bring to a boil. Simmer for 15 minutes.
3. In a separate bowl, combine corn starch and water into a slurry. Once incorporated, add to sriracha mixture, stirring constantly. Reduce heat to low and continue to cook for 5 minutes.
4. Add chicken and heat until internal temperature reaches 165° F.

