



# TAIT FARM FOODS

## RASPBERRY CHICKEN AND TERIYAKI

2 skinless chicken breast halves cut in  $\frac{3}{4}$  " cubes  
 $\frac{1}{2}$  large sweet red or yellow bell pepper  
 $\frac{1}{2}$  small sweet onion, chopped  
8 oz. rotini or spiral pasta, cooked al dente and drained  
2 oz. Tait Farm Raspberry Teriyaki Sauce

- ~ Stir-fry chicken, peppers and onions over high heat in 2 T. canola oil until onion and chicken begin to brown.
- ~ Add pasta and continue cooking for 1 minute.
- ~ Add raspberry Teriyaki and continue to stir-fry until all ingredients are covered.
- ~ Serves 4.

**NOTE:** 3 cups cooked rice can be substituted for the pasta.