

# Tasty Chicken Stir Fry

*Even the leftovers taste...Amazing!!*

2 pound boneless skinless chicken breast, cut in strips, seasoned and grilled

2 large red or yellow bell peppers, sliced

1 cup snow peas, fresh or frozen

½ cup onion chopped to your preference (I chopped finely)

2 tablespoons soy sauce

2 pouches (8.8 ounces each) Uncle Ben's Ready Rice Roasted Chicken—->

<https://www.unclebens.com/rice-products/ready-rice/roasted-chicken-with-carrots-herbs>

Marinate your chicken overnight in whatever season suits you best. I used McCormick's Herb and Wine marinade. I then grilled my chicken and cut strips into small slices to throw into my stir fry when ready.

(You also could cube your chicken and cook in 2 TBSP. of oil in the skillet right before you cook your veggies for the stir fry.)

In large nonstick skillet, heat oil over medium-high heat. Cook and stir peppers and onions, 4 to 5 minutes or until vegetables soften.

Stir in snow peas; cook 2-3 minutes.

Meanwhile heat rice as directed on package. Stir chicken and rice into the veggie mixture, heating about 2 -4 minutes until thoroughly combined. Add soy sauce, and serve.