

# Ponzu Chicken

## Ingredients

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- 1 Lime (juiced and zested)
- 1/4 c Ponzu Sauce
- 2 T Rice Vinegar
- 1 t Chili Garlic Sauce
- 1/2 t Sugar
- 1/8 t Salt
- 2 t Sesame Oil
- 1 lb Chicken Breast (diced)
- 1 t Cornstarch
- 2 Green Onions (sliced)

## Instructions

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1. In a medium bowl combine lime zest, ponzu sauce, rice vinegar, chili garlic sauce, sugar and salt and mix well. Add chicken and stir until combined. Allow to marinate in the fridge overnight.
2. Take chicken out of the fridge. Heat sesame oil in a large skillet over medium heat. Use a slotted spoon to remove the chicken from the marinade and add to the hot skillet.
3. Cook chicken undisturbed for 4 to 5 minutes, toss and continue to cook until no longer pink and golden brown. Transfer the cooked chicken to a bowl.
4. Mix cornstarch with the marinade. Add it to the skillet and bring to a boil for at least 3 minutes. Add chicken back to the sauce along with green onions to coat. Transfer to a serving plate

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and enjoy.