Lemon Chicken

Ingredients

- 2 Chicken Breasts (boneless, skinless)
- 6 T Flour
- 1/4 c Vegetable Oil
- 1 T Soy Sauce
- 1 T Rice Wine
- 1/4 c Lemon Juice
- 2 T Honey
- 6 T Water
- 2 t Cornstarch

Instructions

1.Cut chicken into 1 inch strips, place into a mixing bowl and mix well with soy sauce and rice wine. Add in flour and toss the chicken, lightly coating it.
2.Heat up a pan with oil on medium heat. When the pan is heated up, place chicken strips on single layer onto the pan and donâ€™t overcrowd it. If pan is not large enough, cook it in 2 batches. Cook for a few minutes and turn over with chopstick to cook for another couple of minutes.
3.Prepare sauce by mixing lemon juice, honey, water and cornstarch in a small bowl, until itâ€™s well mixed.
4.Check chicken to see if it's fully cooked. Pour the sauce into the same pan, and turn off heat when the sauce starts to boil. Stir well to coat

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the chicken. Serve immediately with rice.