

Thai Style Chicken and rice

(got idea from thai-style pork kabobs in The Asian Cooking Bible)

Ingredients

2 lbs chicken breast cut into bite sized pieces
1 large onion cut into bit sized pieces
1 pkg stir fry vegetables thawed
1 Tablespoon of hot chili oil

Marinade

1/2 cup soy sauce
2 Tablespoons lime juice
2 Tablespoons water
1 Tablespoon hot chili oil
1 teaspoon minced ginger
1/2 teaspoon of crushed red pepper



Serve with hot rice.

Mix marinade and add cut up chicken breast. Let sit for 2 hours or more. Cook rice
Drain off marinade. Heat tablespoon of oil in skillet stir fry chicken and onion till mostly done. Add vegetables and cook until hot. Serve over rice

<http://lincolntent.com/GlutenFreeCaseinFree-Chicken.html>