



Grill Glazed Sweet Asian Chicken Pan Grill

Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit betterthanbouillon.com.

Ingredients

3 chicken breasts, cut into bite size pieces
2 cups broccoli, cut into bite size pieces
1 red bell pepper, cut into thin 1" strips
1 medium red onion, cut into thin 1" strips
1 yellow bell pepper, cut into thin 1" strips
1 tablespoon soy sauce
¼ cup brown sugar
½ tablespoon Better Than Bouillon® Chicken Base
½ teaspoon fresh ginger, finely chopped
¼ cup water

Instructions

Set EGG for indirect cooking (with convEGGtor) at 450°F/232°C.

In a bowl, mix soy sauce, brown sugar, Roasted Chicken Base, ginger and water.

Mix chicken and all vegetables in a Stir Fry and Paella Pan. Place on the EGG.

Cook approximately 12-15 minutes or until chicken is thoroughly cooked and vegetables are soft.

Serve with rice or Asian noodles.

Serves 4