



Sweet and Sour Chicken Stir-Fry

Prep: 20 minutes
Cook: 15 - 20 minutes
Yield: 4 servings



Ingredients

1 tablespoon olive oil
1 lb. boneless chicken breast sliced as thinly as possible
2 tablespoons soy sauce
4 tablespoons cornstarch, divided
3 medium size bell peppers, any color, sliced into strips
1 cup snap peas
20 ounce can pineapple chunks in water, drained and juice reserved
About ¾ cup reserved pineapple juice
½ cup water
3 tablespoons apple cider vinegar
½ cup light brown sugar
¼ cup Sriracha (optional)
Optional: cooked rice

Directions

Place the chicken strips in a bowl and toss with 1 tablespoon soy sauce. Sprinkle with 1 tablespoon cornstarch and toss to coat. In a separate bowl, whisk together the pineapple juice, water, vinegar, brown sugar, remaining soy sauce and cornstarch. Set aside.

Heat the oil in a very large skillet over high heat. Add the chicken and toss quickly to coat. Continue tossing for 2 – 3 minutes as the chicken cooks very quickly. Add the peppers and the snap peas and continue stirring and tossing for 2 more minutes. Lower the heat slightly if necessary.

Increase the heat to high again and add the pineapple chunks and the sauce. Cook, stirring constantly for about 2 minutes, until the sauce is thick and sticky. Taste the sauce and add the Sriracha a tablespoon or so at a time, stirring well between each addition. Serve over rice.

[Shared From Barefootinthekitchen.com](http://Barefootinthekitchen.com)



Choc-Krispi Brownies

Prep: 10 minutes
Cook: 28 minutes
Yield: 16 servings



Ingredients

Make any brownie mix according to the package (9" X 13" pan)

Just before brownies come out of the oven –

- Melt together: 1 cup creamy peanut butter with 6 ounces chocolate chips
- Add 1 ½ cups Rice Krispies

Mix well.

When brownies are done, spread chocolate mixture on top.

Let cool 15 minutes.

Refrigerate 1 hour.

Shared by Lisa Corretore

One of the easiest and tastiest brownies you will ever make!

Patchwork Party Recipes June 2021

Happy Summer!!