Chinese Chicken & Cabbage

Ingredients:

- 1 to 1-1/2 lbs Boneless Chicken, cut as strips or small/medium chunks
- Pre-cut Coleslaw. (Available in bags from the Produce section)
- 2 packages of Sunbird (TM) Hot & Spicy Szechwan Seasoning Mix. (Yellow and red packages in the Oriental section.)
- Sesame or peanut oil
- Soy Sauce
- Water
- Peanuts (to taste)

Instructions:

1. Prepare vegetables:
    a. Heat 1T oil in skillet at med/high heat. Add Coleslaw and cook about 3-4 minutes.
    b. Meanwhile, prepare 1st seasoning mix: 1 Sunbird package; 1/4 C water; and 3 T Soy Sauce.
    c. Add mix to Coleslaw and let cook about 1-2 minutes for thickening.
    d. Set aside in serving dish.

2. Prepare Chicken:
    a. In the same or another pan, heat 1 T oil at medium heat. Add Chicken. Cook till almost done, i.e., little pink.
    b. Meanwhile, prepare 2nd seasoning mix: 1 Sunbird package; 2-oz water; and 3 T Soy Sauce.
    c. Add mix and heat an additional 2-3 minutes. (Make sure Chicken is done, i.e., no pink.)

Hints:

- Cut uniform pieces of Chicken so they cook at the same rate.
- To serve, add Peanuts and additional Soy Sauce to taste.
- Our instructions here intentionally differ from those on the seasoning mix packages.
- You can also make this dish with Sunbird (TM) Kung Pao Mix. (Use package amounts for water and soy on the package but cut water for Chicken seasoning by 1/2.)