

### Sesame Chicken and Coconut Ginger Rice



Calories: 500 (per serving)

Makes 4 servings

#### Ingredients

- 1 cup reduced-sodium chicken broth
- 1 cup vanilla coconut milk
- 2 teaspoons freshly grated ginger
- 1 cup uncooked jasmine rice
- 2 tablespoons sweetened coconut flakes
- ¼ cup cashews, crushed
- 2 tablespoons packed dark brown sugar
- 2 tablespoons soy sauce

1 tablespoon fish sauce  
1 tablespoon rice vinegar  
1 tablespoon sriracha or red chili sauce  
1 teaspoon dark sesame oil  
3/4 teaspoon cornstarch  
2 teaspoons coconut or olive oil, divided  
1 pound Chicken Breasts, cut into bite sized pieces  
2 cloves garlic, minced  
8 ounces sugar snap peas  
2 cups fresh broccoli florets  
1 red bell pepper, sliced  
1 tablespoon sesame seeds  
1/4 cup sliced green onions, if desired  
½ scoop of PGX Granules (2.5 g)

#### Directions

1. In a medium saucepan, bring coconut milk, chicken broth, and ginger to a boil. Once at a boil, add rice, cover and reduce heat to low. Cook as directed on rice package or until rice is light and fluffy; mine usually takes 30 minutes or so. Once done cooking stir in coconut flakes and crushed cashews.
2. While the rice is cooking, you can prepare the chicken stir-fry: In a medium bowl, stir together brown sugar, soy sauce, fish sauce, chili sauce (sriracha), sesame oil, and cornstarch; set aside.
3. Heat a wok or skillet over medium high heat. Add in 1 teaspoon of your coconut or olive oil. Once oil is hot and shimmering, add chicken and cook until done – about 4-5 minutes. Remember to stir the chicken every so often while cooking. Remove the chicken from the pan and place on a plate for later.
4. Add in another teaspoon of coconut or olive oil to the pan and add in garlic, snap peas, bell pepper, and broccoli; cook for 4-6 minutes or until vegetables are desired consistency.
5. Sprinkle in PGX Granules and brown sugar into soy sauce mixture to the veggies and stir until the sauce thickens up a bit – about a minute or two. Finally add in chicken and toss all together to coat chicken.
6. Sprinkle with sesame seeds. Divide evenly into 4 bowls - top with green onions if desired.