

ISLAND PONZU SHRIMP & CHICKEN STIR-FRY

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| 2 chicken breasts, boneless | 1 cup bell peppers, diced (red & green) |
| salt & pepper, to taste | 1 lb shrimp, (cleaned and de-veined) |
| 2 Tbsp peanut oil | 1 cup TSG Island Ponzu Grilling Sauce |
| 1 cup broccoli florets | cooked rice |
| ½ up green onions, sliced | 2 Tbsp toasted sesame seeds |

1. Cut chicken into cubes and sprinkle with salt and pepper. Set aside.
2. Heat oil in large frying pan, sauté pan or wok over Med-high until hot. Brown chicken. Remove chicken from pan and add all vegetables. Cook about 2 minutes, until just soft; then add the shrimp. Cook 2 more minutes; add chicken back in. Add Island Ponzu Sauce and stir to blend. Let simmer for 2-3 minutes.
3. Serve over cooked rice. Top with toasted sesame seeds.

Serves: 4