

---

## Light Thai Chicken

---

- 1 1/2 pounds chicken breast tenders
  - 1 tablespoon cornstarch
  - 1 tablespoon fish sauce
  - 4 teaspoons canola oil, divided
  - 1 cup sliced onion
  - 2 teaspoons bottled minced garlic
  - 1 teaspoon bottled ground fresh ginger (such as Spice World)
  - 1/2 cup light coconut milk
  - 2 tablespoons Sriracha (hot chile sauce, such as Huy Fong)
  - 1 tablespoon sugar
  - 1 tablespoon fresh lime juice
  - 2 tablespoons chopped fresh cilantro
- 
- 4 lime wedges

Toss chicken with cornstarch and fish sauce. Heat 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add chicken to pan; sauté 5 minutes. Remove chicken from pan. Heat remaining 1 teaspoon oil in pan. Add onion, garlic, and ginger to pan; sauté 1 minute. Return chicken to pan; cook 1 minute or until done. Stir in coconut milk, Sriracha, sugar, and juice; cook 45 seconds or until thoroughly heated. Sprinkle each serving with 1 1/2 teaspoons cilantro. Serve chicken mixture over rice or cauliflower rice with lime wedges. Add some broccoli for extra veggies.