

Sticky Pineapple Chicken



Recipe courtesy of Kelly Senyei



Level: Easy

Total: 20 min

Active: 20 min

Yield: 4 servings

Ingredients:

1/2 cup pineapple juice
1/3 cup low-sodium soy sauce
1/3 cup low-sodium chicken stock
1/3 cup hoisin sauce
1/2 cup brown sugar
1 tablespoon minced fresh garlic
2 teaspoons cornstarch
1 tablespoon olive oil
8 boneless, skinless chicken thighs, cut into 1-inch cubes
Kosher salt and freshly ground black pepper
1 cup diced pineapple
1/2 cup roasted salted cashews, optional
Cooked rice, for serving

Directions:

Special equipment: For a bit more flair to your presentation, serve the chicken and rice inside a hollowed-out pineapple. If you can't find chicken thighs, you can use 4 medium chicken breasts, although the meat won't be as tender.



- 1** Whisk the pineapple juice, soy sauce, stock, hoisin sauce, brown sugar, garlic and cornstarch together in a medium saucepan. Bring the mixture to a boil and cook until the mixture has reduced to about 1 cup and is the consistency of thick syrup. Set the sauce aside.
- 2** Add the oil to a large nonstick skillet and place over medium-high heat. Add the chicken and season it with salt and pepper. Cook, stirring, until the chicken is no longer pink, about 5 minutes. Drain off any liquid, then add the sauce to the skillet and stir until combined. Add the pineapple and cashews if using; cook, stirring, for an additional 1 minute. Serve the chicken on a bed of rice.