

# Quick Almond Chicken Stir-Fry

*From – [www.tasteofhome.com](http://www.tasteofhome.com)*

1 cup whole unblanched almonds  
¼ cup canola oil  
1 lb boneless skinless chicken breasts, cut into cubes  
1 Tbsp cornstarch  
½ cup chicken broth  
3 Tbsp soy sauce  
2 tsp honey  
1 tsp ground ginger  
14 oz sugar snap peas  
hot cooked pasta or rice

- In a large skillet over medium heat, cook almonds in oil for 3 minutes.
- Add chicken and cook until meat is no longer pink.
- In a small bowl, combine cornstarch, broth, soy sauce, honey and ginger until smooth. Add to the chicken mixture.
- Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat.
- Stir in the peas; heat through.
- Serve with pasta or rice.



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