

PF Changs's Spicy Chicken

Adapted from [Epicurious](#)

Ingredients:

- 1 teaspoon sesame oil
- 3 to 4 cloves garlic, minced
- 3 tablespoons green onions, chopped
- 1 cup pineapple juice
- 2 tablespoons sweet-chili sauce
- 2 tablespoons white distilled vinegar
- 4 teaspoons granulated sugar
- 1 teaspoon soy sauce
- 2 tablespoons water
- 1/2 teaspoon cornstarch
- 2 chicken breasts, chopped into 1-inch pieces
- 1/3 cup cornstarch

Preparation:

Preheat oven to 350 degrees. Spray a large jelly roll pan or large 9x13 baking dish with cooking spray. Set aside.

Warm the sesame oil in medium saucepan over medium-high heat. Saute the garlic and green onions for about 15 seconds, or until fragrant not allowing them to burn. Add the pineapple juice, sweet chili sauce, vinegar, sugar and soy sauce.

In a small bowl, mix the cornstarch and water together. Add it to the saucepan and bring the mixture to a boil. Simmer sauce on medium heat for about 4 to 5 minutes or until thick and syrupy.

In a medium bowl, toss the chopped chicken with the cornstarch and mix until well-dusted. Place on prepared baking dish. Bake for 17 to 20 minutes, until chicken is no longer pink.

In a large wok or large skillet over medium heat, combine the baked chicken and sauce until well-coated. Garnish with additional green onions and sesame seeds if desired.

Yield: 4 servings

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