



Caz's Honey Soy Chicken Bites

ingredients

- 2 lbs. Boneless Chicken, cut into cubes
- ½ Bottle soy sauce
- ½ Bottle honey (approx 8 oz.)
- Sea salt
- Ground pepper
- Knob of fresh ginger, diced
- 2 garlic cloves, chopped fine
- 2 Tbsp. sesame seeds
- 2 Tbsp. chopped scallions

directions

- Mix all ingredients (except 1 Tbsp. sesame seeds, reserve for later)
- Marinate for at least 2 hours
- Lightly flour chicken
- Fry on stove in a little olive oil
- Add marinade to pan
- Stir until chicken is no longer pink
- Sprinkle scallions & reserved sesame seeds on top
- Serve alone or over rice