

Balsamic Chicken Stir-Fry  
Bocconcini di Pollo in Padella al Balsamico con Broccoli

Active Time: 30 minutes

Total Time: 30 minutes

Servings: 4

**Ingredients**

1/2 cup chicken stock

2 tablespoons balsamic vinegar

1 tablespoon honey

2 teaspoons cornstarch

Kosher salt

3 tablespoons extra-virgin olive oil

1-1/4 pounds boneless, skinless chicken breasts, cut into thin strips

2 heads broccoli, cut into small florets, stems trimmed and peeled and cut into matchsticks

8 white or cremini mushrooms, trimmed and quartered

1 red bell pepper, cut into thick strips

1 bunch scallions, including green parts, cut into 1-inch pieces

Peperoncino flakes

Cooked rice, for serving, if desired

**Preparation**

In a small bowl, stir together the chicken stock, balsamic vinegar, honey, and cornstarch. Season with 1/2 teaspoon salt, and set aside.

Heat a large nonstick skillet over high heat. Add 1 tablespoon olive oil. Add half of the chicken strips, season with salt, and cook, tossing occasionally, until cooked through and browned all over, about 2 minutes. Remove to a plate, and repeat with the remaining chicken.

When all of the chicken is out of the pan, wipe the skillet clean with a paper towel. Add the remaining 2 tablespoons olive oil over high heat. Add the broccoli, mushrooms, and bell pepper. Toss to coat in the oil. Cook and toss until the vegetables begin to wilt, 3 to 4 minutes. Add the scallions, and a big pinch of peperoncino. Cover, and cook until the vegetables are crisp-tender, 2 to 3 minutes. Uncover, and add the reserved sauce mixture and chicken strips. Cook and toss until the sauce boils and is thickened and the chicken is heated through, 1 to 2 minutes. Serve immediately, ideally with some boiled rice.