**SWEET CHILI SAUCE**

**SWEETFIRE CHICKEN™**

PRODUCT USED: Panda Express Sweet Chili Sauce

SERVING SIZE: Use 1/2 lb Chicken Bites for 2 servings

COOKING METHOD: Bake and toss

PREP TIME: 10 mins

COOKING TIME: 10 mins

INGREDIENTS:
- 1/2 lb. Breaded Chicken Bites
- 2 oz (about 1/2 cup) Diced Red Bell Peppers (1/2” squares)
- 2 oz (about 1/2 cup) Diced Onions (1/2” squares)
- 1 Tbsp Cooking Oil
- 4 oz Pineapple Chunks*
- 1 tbsp Cooking Oil
- 1/4 cup Panda Express Sweet Chili Sauce

*Use canned version with natural juice for best results

DIRECTIONS:
1. Prepare Breaded Chicken Bites according to instructions on package.
2. Heat 1 Tbsp of cooking oil in a fry pan or wok.
3. Combine diced red bell peppers, diced onions, and drained pineapple chunks into pan.
4. Pour 1/4 cup of Panda Express Sweet Chili Sauce and mix well over low heat. Do not boil sauce. Remove from heat.
5. Pour heated Panda Express Sweet Chili Sauce and ingredients over prepared breaded chicken bites.
6. Toss to coat.
7. Ready to serve with your favorite rice or noodles.