

# Recipe of the Week: Jammin' Chicken

## Ingredients:

- 1/3<sup>rd</sup> cup of vegetable oil
- 2-4 chicken breasts, cut into strips
- Garlic, salt, and pepper to taste (optional)
- Bermuda Jam Company's habanero pepper jam
- 1 purple onion—julienned
- Mushrooms
- Asparagus
- Green chile seasoning
- Shrimp
- Jabenero and Mango seasoning

## Directions:

Turn Disc-It on high and heat oil.

Add chicken and cook for five minutes.

Next, add a few spoonfuls of jam. How much is up to you, your personal tastes, and the amount of chicken you've cooked. Toss chicken and jam, mixing together well, for another minute or two. Remove chicken from heat and serve as is, over rice, or any other way you like!

Enjoy!