



P.F. CHANG'S  
HOME MENU

## TERIYAKI STIR FRY

Tender chicken with a deep, rich flavor from a simple marination in P.F. Chang's® Teriyaki Sauce allows the sauce to caramelize and coat the chicken in the skillet for a delicious finish

15 MINUTES  
PREP TIME

255 MINUTES  
TOTAL TIME

4 SERVINGS  
(ABOUT 1/2 CUP EACH)

### INGREDIENTS

1 pound boneless, skinless chicken thighs, cut into bite-sized pieces

3/4 cup P.F. Chang's® Teriyaki Sauce, divided

1 tablespoon vegetable oil

2 teaspoons minced fresh garlic

2 teaspoons minced fresh ginger

Sliced green onion and sesame seeds

### NUTRITION INFORMATION

Amount Per Serving	% Daily Value*
<b>Calories</b> 258	
<b>Total Fat</b> 11g	16%
Saturated Fat 2g	12%
<b>Cholesterol</b> 115mg	38%
<b>Sodium</b> 1214mg	51%
<b>Carbohydrate</b> 16g	5%
Dietary Fiber 0g	0%
Sugars 15g	2%
<b>Protein</b> 21g	41%

Vitamin A 0% • Vitamin C 1% • Calcium 1% • Iron 5%

\* Percent Daily Values are based on a 2,000 calorie diet.

### DIRECTIONS

#### STEP ONE

Place chicken in resealable bag with 1/2 cup Teriyaki Sauce; press air out of bag and close. Refrigerate 4 hours, or overnight.

#### STEP TWO

Heat vegetable oil in a large skillet over medium-high heat. Add garlic and ginger and cook until fragrant, about 30 seconds. Add chicken and cook 5 minutes or until cooked through.

#### STEP THREE

For saucier chicken, add remaining 1/4 cup Teriyaki Sauce; cook 2 minutes or until sauce is thickened and coats chicken.

#### STEP FOUR

Top with green onions and sesame seeds and serve.

#### COOK'S TIP

*For another layer of amazing flavor, add pineapple.*