

Pickle and Chicken Stir-Fry

A tangy and savory stir-fry featuring juicy chicken and crunchy pickles, perfect for a quick and satisfying meal.



Main Dish

15 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast
- 1/4 cup pickles (sliced)
- 1/2 bell pepper (sliced)
- 1/4 onion (sliced)
- 1 garlic clove (minced)
- 1 tbsp soy sauce
- 1 tbsp olive oil
- Salt and pepper to taste

Steps

- 1 Slice the chicken breast into thin strips.
- 2 Heat olive oil in a pan over medium heat.
- 3 Add the chicken strips to the pan and cook until browned, about 5 minutes.
- 4 Add the sliced onion, bell pepper, and minced garlic to the pan. Cook for another 3-4 minutes until the vegetables are tender.
- 5 Stir in the sliced pickles and soy sauce. Cook for an additional 2 minutes.
- 6 Season with salt and pepper to taste. Serve hot.