Chicken Egg Roll Stir Fry

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Ingredients

1lb boneless skinless chicken breast, chopped

1 large onion, chopped

1 14oz bag a coleslaw mix

Can of sliced water chestnuts (optional but I love the crunch)

4-5 cloves of garlic, minced (I used chopped garlic in a jar)

1 tablespoon of minced ginger (I used minced ginger in a jar)

½ teaspoon of black pepper

2 tablespoons of sesame oil

¼ cup of soy sauce.

Directions

In a wok or large pot on medium heat add 1 tablespoon of sesame oil, chicken and onion, cook about 5 minutes until browned and almost cooked through.

Meanwhile Combine garlic, ginger, sesame oil, pepper and soy sauce in a small bowl and set aside.

Add entire bag of coleslaw mix to chicken, onion mix in wok/pot and stir for approximately 3-4 minutes, add soy sauce mixture and continue to cook for another 5-7 minutes until you reach desired crunchiness.