

Sugar Snap Peas with Chicken

2 skinless, boneless chicken breast, cut into strips

2 Tbs. canola oil

2 Tbs. oyster sauce

Pinch of salt

Pepper, to taste

3 cloves garlic, minced

3 cups sugar snap peas

Directions

Heat a wok or large frying pan over high heat, add 2 Tbs. canola oil. When it is hot, add chicken, 1 clove of garlic, salt and pepper. Cook until chicken is done.

Stir in the oyster sauce and cook for 30 seconds. Transfer to a bowl and set aside.