

Soy Marinated Chicken Breasts

Ingredients:

- 4 cloves garlic
- 1/3 cup less sodium soy sauce
- 3 tablespoons lime juice
- 1 ½ tablespoons honey
- 1 ½ tablespoons rice vinegar
- 1 ½ tablespoons sesame oil
- 1 tablespoon Worcestershire sauce
- 1 ¾ pounds boneless, skinless chicken breasts



DIRECTIONS:

1. In a large zip-top bag, combine garlic, soy sauce, lime juice, honey, vinegar, oil and Worcestershire sauce; add chicken.
2. Seal bag, pressing out excess air. Refrigerate at least 1 hour or up to 4 hours.
3. Heat large, nonstick skillet over medium heat. Remove chicken from marinade and add to skillet. Discard marinade.
4. Cover and cook chicken 12 minutes or until internal temperature reaches 165F, turning once.
5. Transfer chicken to cutting board; let stand 5 minutes. Cut chicken crosswise into ½ inch thick slices.

MAKE IT A MEAL WITH THESE SERVING SUGGESTIONS

(recipes listed below can be found at www.shoprite.com)

- Paired with brown rice & steamed veggies
- Used in a [Banh Mi sandwich](#) (pictured above)
- Used in this [Chicken Fried Rice](#) recipe
- Served on top of this [Soba Noodle Veggie Bowl](#)
- Used in a [Lettuce Wrap](#) recipe (see next page)
- Paired with [Cold Sesame Noodle Salad](#)
- Paired with [Bowl & Basket Asian Salad kit](#)
- Paired with [Rainbow Barley Salad](#)



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For more recipe ideas, visit The Recipe Shop at www.shoprite.com

Asian Lettuce Cups

These Asian-style lettuce cups are a fun way to get more veggies on the table! Everyone gets to build-their-own cups using their favorite fillings and toppings. For a more satisfying meal, serve with brown rice in the cups or on the side.



INGREDIENTS

- 3 tablespoons creamy peanut butter
- 2 tablespoons chili garlic sauce (optional – this ingredient is spicy)
- 1 tablespoons fresh lime juice,
- 1 tablespoons less sodium soy sauce
- 1 bag (14 ounces) classic coleslaw
- 12 large bibb lettuce leaves (Romaine lettuce will also work)
- 3 cups of sliced Soy Marinated Chicken (or shredded rotisserie chicken)

DIRECTIONS

1. In medium bowl, whisk peanut butter, chili garlic sauce, lime juice and soy sauce; add coleslaw and toss. Makes about 4 cups.
2. Fill lettuce leaves with chicken; top with coleslaw mixture, avocado and onions. Serve with lime wedges and soy sauce, if desired.

OPTIONAL TOPPINGS:

- Sriracha (spicy)
- Avocado slices
- Green onion slices
- Extra soy sauce
- Extra lime juice
- Brown rice



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