

SMALL
BATCH

SAVERNE®

FARMED IN
THE USA

HANDCRAFTED KRAUT



CHICKEN AND SHRIMP STIR-FRY

| Prep Time | Total Time | Servings |
|-----------|------------|----------|
| 15 mins. | 25 mins. | 4 |

Ingredients

- 4 oz. boneless chicken breast
- 4 oz. medium shrimp, raw
- 1 tsp. vegetable oil
- ½ cup mushrooms, sliced
- ½ green bell pepper, sliced
- ½ cup celery, thinly sliced
- ½ cup carrots, thinly sliced
- 1 cup Saverne® Organic Kraut, drained
- 1 clove garlic, crushed
- ½ cup chicken broth
- 2 tsp. soy sauce
- 1 ½ tsp. corn starch

Directions

1. Brown chicken and shrimp in oil in a large skillet over high heat for approximately 5 minutes.
2. Push meat to the side of skillet then add mushrooms, green pepper, red pepper, celery, carrots, Saverne® Organic Kraut, and crushed garlic.
3. Stir-fry vegetables for approximately 3 minutes.
4. In a bowl combine chicken broth, soy sauce, and cornstarch.
5. Add to the skillet and cook until clear and thickened.
6. Serve over rice if desired.