



## **Chicken with Ginger, Peaches and Snow Peas**

**Ingredients:**

1 bottle of Hot Pepper Peach Bourbon  
2 skinned and deboned chicken breasts, cut into 1 inch chunks seasoned with S & P  
1 T sliced fresh ginger  
1 pkg (8-12 oz) fresh snow peas  
2 T olive oil

**Directions:**

Heat olive oil over med heat add the seasoned chicken and cook, stirring frequently for even cooking, for about 8-10 minutes. Add the Hot Pepper Peach Bourbon Sauce and ginger and bring to a simmer. Add the snow peas and stir. Cook for additional 3-4 minutes until snow peas are bright green and al dente?. Serve over rice.