## **Sweet and Sour Chicken**

## Ingredients

- 100 grams chicken breast
- ½ orange, ½ lemon with rind
- 1 cup water
- 1 tablespoon Bragg's liquid aminos
- 1 tablespoon onion, minced
- 2 tablespoons apple cider vinegar
- 1 tablespoon lemon and/or orange zest
- Dash of garlic powder
- Dash of onion powder
- 1 tablespoon hot sauce
- Cayenne pepper to taste
- Stevia to taste
- salt and pepper to taste

Makes 1 serving
(1 protien, 1 fruit)
26 grams protein
2 grams fat
190 calories

## PHASE 3 MODIFICATION

Add a small amount of fresh pineapple, bell pepper, and chopped mushrooms.

## Directions

- 1. In a frying pan or small saucepan place ½ orange and ½ lemon with the rinds in water and boil until pulp comes out of the rind.
- 2. Remove rinds from the water and scrape out remaining pulp and juice with a spoon.
- 3. Add spices, onion, and Stevia to taste.
- 4. Add chicken and cook until liquid is reduced by approximately half and desire consistency is achieved.
- 5. Add onion and garlic powders which act as slight thickening agent.
- 6. Serve hot and garnish with lemon.





telephone email website

(416) 477 - 1345 info@HCGDIETCANADA.com www.HCGDIETCANADA.com