**Honey Soy Chicken**

**Ingredients:**
- 500g Chicken, diced
- 100g Carrot, finely sliced (approx ½ cup)
- 150g Cabbage, finely sliced (approx 2 - 2½ cup)
- 50g Beans, cut in short lengths (approx ¼ cup)
- 75g Capsicum, finely sliced (approx ½ - 1 cup)
- 25g Pepitas (approx ¼ cup)
- 60g Honey (3 tbsp)
- 60ml Tamari (4 tbsp)

**Method:**
Stir fry chicken until nearly cooked.
Add pepitas and vegetables and stir fry briefly so vegetables remain crunchy.
Add tamari and honey just before serving.
Serve with rice or noodles.
Serves 4

**Notes:**
Carrot, cabbage, beans, capsicum can be replaced with your choice of veges. Approx. 375g (4cups) veges in total.
Pepitas can be replaced with nuts like almonds or cashews.
Tamari can be replaced with soy sauce.