



SWEET CHILI SAUCE

SWEETFIRE CHICKEN™

PREP TIME: 10 minutes COOKING TIME: 10 minutes

2 servings

INGREDIENTS:

1/2 lb Breaded Chicken Bites
2 oz (about 1/2 cup) Diced Red Bell Pepper (1/2" Squares)
2 oz (about 1/2 cup) Diced Green Onions (1/2" Squares)
1 Tbsp Cooking Oil
4 oz* Pineapple Chunks
1/4 cup Panda Express Sweet Chili Sauce

*(Use canned version with natural juice for best results)



DIRECTIONS:

1. Prepare Breaded Chicken Bites according to instructions on package.
2. Heat 1 Tbsp of cooking oil in a fry pan or wok.
3. Combine diced red bell peppers, diced onions, and drained pineapple chunks into pan.
4. Pour 1/4 cup of Panda Express Sweet Chili Sauce and mix well over low heat. Do not boil sauce. Remove from heat.
5. Pour heated Panda Express Sweet Chili Sauce and ingredients over prepared breaded chicken bites.
6. Toss to coat.
7. Ready to serve with your favorite rice or noodles.





SWEET CHILI SAUCE



PAN ASIAN LETTUCE WRAPS

PREP TIME: 15 minutes COOKING TIME: 8 minutes

**4 Main Dish Servings
8 Appetizer Servings**

INGREDIENTS:

1 Tbsp	Dark Sesame Oil
1 lb	Ground Chicken or Pork
1/2 cup	Chopped Red or Yellow Onion
3	Cloves Garlic, Minced
1/2 cup	Panda Express Sweet Chili Sauce, Divided
2 Tbsp	Reduced Sodium Soy Sauce
1/2 cup	Finely Chopped Canned Water Chestnuts or Peeled Jicama
1/3 cup	Coarsely Chopped Cilantro
1	Head Boston Lettuce



DIRECTIONS:

1. Heat sesame oil in a large skillet over medium heat. Add ground chicken, onion and garlic and cook, stirring frequently, until meat is no longer pink, about 6 minutes. Stir in 1/4 cup of the sauce and soy sauce, mixing well. Stir in water chestnuts and cilantro and cook 2 minutes or until heated through.

2. For a main course spoon 3/4 cup of the meat mixture into 8 large lettuce leaves. For an appetizer spoon 1/3 cup into 16 smaller leaves. Wrap lettuce leaves around meat mixture and serve with the remaining sauce on the side for dipping.

SPICY SWEET SHRIMP & AVOCADO SALAD FOR TWO

PREP TIME: 10 minutes COOKING TIME: 10 minutes

4 servings

INGREDIENTS:

1/4 cup	Panda Express Sweet Chili Sauce
2 Tbsp	Rice Vinegar
10 oz	Large Cooked Peeled and Deveined Shrimp, Thawed if Frozen
4	Large Boston or Romaine Lettuce Leaves
1	Ripe Avocado, Peeled, Seeded and Sliced
1/4 cup	Chopped Cilantro or Thinly Sliced Green Onion



DIRECTIONS:

1. In a medium bowl, combine sauce and vinegar and mix well. Add shrimp and toss well.

2. Arrange lettuce leaves over serving plates and top with avocado slices. Spoon the shrimp and sauce mixture evenly over salads. Garnish with cilantro or green onion.



SWEET CHILI SAUCE



PORK STIR-FRY WITH SWEET AND SPICY NOODLES

PREP TIME: 20 minutes COOKING TIME: 15 minutes

4 servings

INGREDIENTS:

8 oz	Linguini Pasta
1/2 cup +3 Tbsp	Panda Express Sweet Chili Sauce, Divided
1/4 cup	Peanut Butter
1 lb	Pork Tenderloin
3	Cloves Garlic, Minced
1 tsp	Ground Coriander or 5 Spice Powder
2 Tbsp	Peanut Oil or Canola Oil
1	Red Bell Pepper, Cut into Short, Thin Strips
1/2	Small Red Onion, Cut into Thin Wedges
1/3 cup	Chopped Salted Peanuts



DIRECTIONS:

1. Cook pasta according to package directions. Meanwhile, combine 1/2 cup of the sauce and peanut butter in a large bowl. Mix well and set aside.
2. Cut pork crosswise into 1/4-inch slices. Cut each slice in half. Toss with garlic and coriander. Heat oil in a large deep skillet or sauté pan over medium-high heat. Add red pepper and onion. Stir-fry 3 minutes. Add pork mixture and stir-fry 3 to 4 minutes or until pork is barely pink in center and vegetables are until crisp-tender. Stir in remaining 3 tablespoons sauce and stir-fry 1 minute or until heated through.

SWEET CHILI CHICKEN WITH RICE, SPINACH AND FRIED EGG

PREP TIME: 20 minutes COOKING TIME: 20 minutes

4 servings

INGREDIENTS:

1 Tbsp	Peanut Oil or Canola Oil
1 lb	Boneless, Skinless Chicken Thighs, Cut into 1-inch Chunks
4	Cloves Garlic, Minced
1/4	Cup Panda Express Sweet Chili Sauce
2 Tbsp	Low Sodium Soy Sauce
3 cups	Hot Cooked Brown or White Rice
	Salt to Taste
3 cups	Baby Spinach or Torn Spinach Leaves
4	Large Eggs, Cooked Sunny Side Up or Poached



DIRECTIONS:

1. Heat oil in a large skillet over medium-high heat until hot. Add chicken and garlic and cook, stirring frequently, until chicken is no longer pink in center, about 5 minutes. Reduce heat to medium and stir in chili sauce and soy sauce. Cook 2 to 3 minutes or until heated through.
2. Season hot cooked rice with salt to taste and stir in spinach. Transfer to four serving plates. Spoon chicken mixture over rice and top each serving with a fried or poached egg.



SWEET CHILI SAUCE

SWEET & SPICY VEGETABLE WRAPS

PREP TIME: 15 minutes **COOKING TIME:** 10 minutes

4 servings

INGREDIENTS:

4 oz	Fresh Mixed Exotic Mushrooms or Shiitake Mushrooms, Stemmed
1 Tbsp	Peanut Oil or Canola Oil
1 cup	Fresh Cut Asparagus Stalks (1-inch pieces)
1	Yellow or Red Bell Pepper, Cut into Short, Thin Strips
3	Cloves Garlic, Minced
1/4 cup	Panda Express Sweet Chili Sauce
1 Tbsp	Rice Vinegar
1 Tbsp	Reduced Sodium Soy Sauce
4 cups	Shredded Napa Cabbage
4	(10 inch) Multi-Grain or Gluten Free Tortillas or Wraps, Warmed



DIRECTIONS:

1. Slice the mushrooms if they are large. Heat oil in a large deep skillet over medium heat. Add mushrooms, asparagus, bell pepper and garlic. Cook, stirring frequently, 6 to 7 minutes or until vegetables are crisp-tender.
2. Stir in sauce, rice vinegar and soy sauce. Cook 2 minutes. Stir in cabbage and cook just until cabbage is wilted, about 1 minute. Spoon mixture down center of tortillas or wraps and roll up.



SWEET CHILI SAUCE TIPS "Quick Recipe Tips for Parties and Side Dishes"

For Seared Spicy-Sweet Scallops, pat large sea scallops dry and cook in a very hot nonstick skillet until seared on each side. Turn off the heat, spoon the sauce over the scallops and turn until the sauce is glazed and hot and coats both sides of the scallops.

Serve the sauce over vanilla ice cream and top with chopped peanuts.

For Rice Cakes with Sweet Chili Sauce, mix leftover cooked brown or white rice with eggs and sauté 1/4 cupfuls of the mixture in peanut or canola oil until brown and crisp. Top with the sauce.

For a quick cucumber salad, mix the sauce with rice vinegar and toss with sliced cucumber and thin red onion rings.

For Sweet Chili Sauce Glazed Carrots, sliced carrots are cooked with a little butter and water and when the carrots are tender and the water is evaporated the chili sauce is added to cook until the carrots are glazed.

For Spicy Mashed Sweet Potatoes, cook peeled and cubed sweet potatoes in salted water until tender, drain and returned to the pan with a little cream and the sauce and mash them.