Serves 3 to 4

1 pound chicken thigh meat
2 tablespoons dry white wine
1 teaspoon dried rosemary
Salt and pepper to taste
2 teaspoons cornstarch
2 tablespoons olive oil
4 garlic cloves, finely
chopped

1/4 teaspoon crushed red pepper flakes

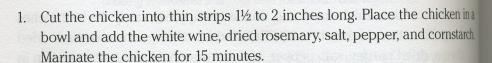
1½ tablespoons chicken broth

1½ tablespoons red wine vinegar

½ teaspoon granulated sugar

Italian-Inspired Garlic Chicken

Though Italian dishes aren't known for their spiciness, hot pepper is used in this dish to give the final product a little heat.



- 2. Heat a wok or skillet over medium-high heat until it is nearly smoking. Add the oil. When the oil is hot, add the chicken. Stir-fry for a minute, then add the garlic and the crushed red pepper. Stir-fry the chicken until it turns white and is nearly cooked.
- 3. Stir in the chicken broth, red wine vinegar, and sugar. Continue stir-frying until the chicken is cooked through. Serve hot.
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- 3. Heat a vertable sport then sting nearly contains the sting of the s
- 4. Add 1 to onion, a the white then reconseasoning

Chicken

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