

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  
¼ 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.



1. Cut the chicken into thin strips 1½ to 2 inches long. Place the chicken in a bowl and add the white wine, dried rosemary, salt, pepper, and cornstarch. Marinate the chicken for 15 minutes.
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.