**BBQ Sriracha Chili**

*Adapted from Mary of San Antonio and submitted by Sally of San Antonio, Texas, participant in Rx for Better Breast Health*

**Ingredients:**
- 2 tbsp. Olive oil
- 1 ½ pounds of boneless, skinless chicken breasts into 1 ½ inch chunks
- 1 large onion, thinly sliced
- 2 cloves garlic, minced
- BBQ Sauce
- Sriracha Chili
- Ginger powder
- Salt
- Pepper

**Preparation:**
1. Mix BBQ Sauce and Sriracha chili in a bowl to desired taste.
2. Heat oil in a skillet over high heat; brown chicken. Add salt, pepper and ginger powder for seasoning.
3. Lower heat to medium; add onion, and garlic, stirring until browned, 8 to 10 minutes. Add BBQ mixture, cook until BBQ mixture thickness.