

**June 14- New England Sauce's Florida's Finest Stir Fry:**

3 cloves garlic  
1 small onion  
1 lb fresh chopped chicken  
2 tbsp olive oil  
2 med peppers any color  
1 medium zucchini  
1 medium summer squash  
1 head broccoli  
1/4-1/2 a bottle of New England Sauce's Florida's Finest Orange Habanero hot sauce  
1 tsp oregano  
1 tsp parsley  
Dash of paprika

1. Finely chop onion and garlic, and sauté in a large pan until soft
2. Add chicken, and season with salt and pepper. Cook for 5 minutes, stirring occasionally.
3. Chop peppers, squash, zucchini, and broccoli into slices or bite sized cubes.
4. Add 1/4-1/2 a bottle of Florida's Finest Orange Habanero sauce to chicken, and add a dash of paprika, oregano, and parsley.
5. Add fresh chopped veggies, and sauté, allowing steam to escape.
6. Cook until veggies are tender and chicken is fully cooked.