Baked Chinese Stir Fry

### INGREDIENTS

2 lb boneless, skinless chicken breasts, cut into 1-inch chunks

3 carrots, cut diagonally into 1/2-inch-thick slices

1 red bell pepper, thinly sliced

1 yellow bell pepper, thinly sliced

16 ounces broccoli florets

#### FOR THE SAUCE

3 tablespoons reduced sodium soy sauce

2 tablespoons oyster sauce

1 tablespoon rice wine vinegar

1 tablespoon brown sugar, packed

1 tablespoon freshly grated ginger

2 cloves garlic, minced

1 teaspoon sesame oil

1 teaspoon cornstarch

### DIRECTIONS:

1. Preheat oven to 425 degrees F. Lightly oil a baking sheet or coat with nonstick spray.
2. In a large bowl, whisk together soy sauce, oyster sauce, rice wine vinegar, brown sugar, ginger, garlic, sesame oil, cornstarch; set aside.
3. Add all other ingredients to the bowl, and mix well to combine.
4. Place in a single layer onto the prepared baking sheet.
5. Place into oven and bake for 16-18 minutes, or until the chicken is cooked through. Stir in broccoli and snow peas during the last 7-10 minutes of cooking time.
6. Store immediately, garnished with sesame seeds