

Kosher Deli Recipes

Cola Chicken Fillets



Cola Chicken Fillets make an easy dinner dish that can be prepared in a matter of minutes. Serve with rice, pasta, vegetables or your favorite side dish. Great recipe for novice cooks.

Ingredients for Cola Chicken Fillets:

- 4 boneless, skinless chicken breasts
- 1 tbsp. vegetable oil
- 1 can of cola
- 1 cup ketchup
- 1/8 tsp. garlic powder or 1 tsp. minced garlic
- 1/8 tsp. salt
- 1/8 tsp. pepper
- 4 tsp. cornstarch
- 3 tbsp. cold water

In a skillet, sauté onion in oil until tender, add chicken and brown on all sides. Add cola, ketchup, garlic powder, salt, and pepper. Cover and simmer for 25-30 minutes, until you poke a fork into chicken and juices run clear, not pink.

Remove the chicken from the pan, leaving the sauce, and keep warm.

Mix the cornstarch and cold water together until smooth and add to the skillet, bring to a boil, cook and stir for 2 minutes or until thickened. Return the chicken to the pan and heat through.