**Pineapple Chicken**

**Ingredients:**
- 1 1/2 pounds boneless, skinless chicken breasts
- 1 chicken bouillon cube
- 1 cup water, hot
- 28 ounces canned pineapple chunks in juice
- 1/4 cup rice wine vinegar
- 1 tablespoon brown sugar, packed
- 2 tablespoons low sodium soy sauce
- 1/8 teaspoon garlic powder
- 1 onion
- 1 green pepper
- 2 stalks celery
- 1 carrot
- 3 tablespoons cornstarch
- 1/4 cup water

**Directions**
1. Heat skillet to medium. Cut chicken into small pieces, removing fat and skin, add to skillet and cook until no longer pink. Be sure to wash hands and all surfaces after handling chicken.
2. Dissolve chicken bouillon cube in 1 cup hot water, set aside. Open pineapple and drain juice into a cup. Set aside.
3. Once chicken is done, add dissolved bouillon, pineapple juice, rice wine vinegar, brown sugar, soy sauce and garlic powder. Cover skillet and simmer on low heat for 10 minutes.
4. While chicken is cooking, chop onion and green pepper. Set aside. Trim ends off carrot and celery. Slice into thin slices.
5. Add vegetables to skillet and cook until tender.
6. While vegetables are cooking, combine cornstarch with water in a cup and whisk with fork until smooth. Slowly pour into hot mixture, stirring constantly, until thickened, about 1 minute more. Serve.