

# orange chicken

prep: 40m  
stove: 40m

serves: 5-8

## ingredients:

### sauce:

- 1 1/2 cups water
- 2 tbsp orange juice
- 1/4 cup lemon juice
- 1/3 cup rice vinegar
- 2 1/2 tbsp soy sauce
- 1 tbsp orange zest
- 1 cup packed brown sugar
- 1/2 tsp minced ginger
- 1/2 tsp minced garlic
- 2 tbsp chopped green onion
- 1/4 tsp red pepper
- 3 tbsp cornstarch
- 2 tbsp water

## notes:

- ✓ vegan friendly
- ✓ serve over rice or quinoa
- ✓ freezer friendly
- ✓ spice to taste
- ✓ potluck friendly

## instructions:

- mix water, juices, zest, soy sauce, sugar, ginger, garlic, onion, and pepper flakes in a saucepan
- bring to a boil, mix well, set aside to cool
- when cooled:
- mix 1 cup of sauce with chicken cubes in a sealable container
- toss to coat
- refrigerate 2 hours
- in another container, mix flour, salt, pepper, add chicken pieces and toss to coat
- heat olive oil in skillet, brown chicken
- drain chicken on paper towels, cover w/ foil
- clean skillet, then use it to bring sauce to a boil over medium heat
- mix corn starch with 2 tbsp water, then add to sauce
- reduce heat to medium low, add chicken pieces, simmer 5 min, stir occasionally
- serve hot over rice

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