

Orange Chicken

Serves Four

Ingredients

For the Chicken

- 2 pounds chicken breast, cut into bite-size pieces (½-inch)
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ¼ cup all-purpose flour
- 2 tablespoons canola oil

For the Sauce

- 2 teaspoons sesame oil
- 3 garlic cloves, minced
- ½ cup scallions, thinly sliced
- ½ teaspoon ginger, freshly grated
- ¼ cup rice wine vinegar
- 2 tablespoons orange juice
- ¼ cup lime juice
- 2 tablespoons soy sauce
- 2 teaspoons orange zest
- ¼ cup brown sugar, packed
- Couple pinches of red pepper flakes or a splash of sriracha
- 1 ½ cups water
- 2 tablespoons cornstarch (mixed with 2 tablespoons water)

For the top

- 1 tablespoon sesame seeds
- Handful of fresh cilantro leaves, finely chopped



Steps

- Prepare the chicken.** Make sure to pat the chicken dry with paper towels before placing in medium-size bowl. Seasoning with salt and pepper. Add the flour and stir to coat all the pieces. In a large skillet begin heating canola oil over medium-high heat. Add chicken pieces in a single layer and cook until both sides are browned. Remove to a plate and cook the next batch of chicken.
- Make the sauce.** In the same skillet over medium heat add sesame oil, garlic, scallions, ginger, rice wine vinegar, orange juice and lime juice. Be sure to scrape all the chicken bites up from the bottom and sides of the skillet and bring mixture up to a simmer. Add the soy sauce, orange zest, brown sugar, red pepper, and water. Bring to a low boil, stirring constantly. Add the cornstarch slurry (the cornstarch that's mixed with water) and stir immediately ensuring there are no clumps. Continue cooking on medium-high until sauce thickens. Taste for seasonings. Add the chicken pieces back in and stir to coat and heat up the chicken pieces. Remove from heat and top with sesame seeds and cilantro. Serve hot over rice.