



Orange Chicken



Frying the chicken:

1 c cornstarch
5 eggs
vegetable oil for frying

Garnish:

green onions (optional)

Marinade: Combine marinade ingredients in Ziploc bag and add chicken. Let marinade in fridge for at least 30 minutes.

Sauce: Combine juice, zest, broth, sugar, honey, soy sauce, vegetable oil, garlic, vinegar and red pepper flakes in saucepan. Cook over medium heat until sauce comes to a boil. Turn heat to low and simmer for 10 minutes. Whisk cornstarch with $\frac{1}{4}$ cup cold water and add to sauce, stirring constantly. Turn heat back up to medium and return to boil. Cook for 1-2 minutes or until thickened. Salt to taste. Keep warm over low heat while frying chicken pieces.

Frying the chicken: Heat vegetable oil in skillet over medium heat. Drain chicken from marinade. Place cornstarch in bowl. Beat eggs in separate bowl. Dip each piece of chicken in cornstarch, then eggs. Fry in oil until golden, 1-2 minutes. Place in 9 x 13 baking pan. Pour sauce over chicken. Bake at 350°F for 60 minutes, stirring every 15 minutes. Serve over rice. Garnish with green onions, if desired.

2 pounds chicken tenders,
cut into 1-inch pieces

Marinade:

1 c orange juice
 $\frac{1}{4}$ t orange zest
4 t soy sauce
 $\frac{1}{2}$ t sesame oil
1 t salt

Sauce:

$\frac{1}{2}$ c orange juice
 $\frac{1}{4}$ t orange zest
1 c chicken broth
2 T sugar
 $2\frac{1}{2}$ T honey
2 T soy sauce
1 T vegetable oil
2 cloves garlic, minced
1 T apple cider vinegar