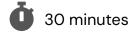






# Chinese Orange Chicken

Diced chicken tossed in a sweet and glossy orange sauce with ginger, served with sticky rice and sesame stir-fried vegetables.





2 servings



# Garnish it!

You can finish this dish with fried shallots, sesame seeds or cashews if you have some!

PROTEIN TOTAL FAT CARBOHYDRATES

#### FROM YOUR BOX

SUSHI RICE	150g
GINGER	1 piece
ORANGE	1
SNOW PEAS	150g
CARROT	1
RED CAPSICUM	1
CHICKEN BREAST	300g
SPRING ONIONS	1 bunch

#### FROM YOUR PANTRY

sesame oil, soy sauce, cornflour, sugar (of choice)

#### **KEY UTENSILS**

large frypan or wok, saucepan with lid

#### **NOTES**

We used brown sugar for this sauce, you could try honey or maple syrup.





#### 1. COOK THE RICE

Rinse sushi rice. Place in a saucepan with 1.5 x water. Cover and bring to a boil. Reduce heat immediately to low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.



## 2. PREPARE THE SAUCE

Peel and grate ginger. Add to a bowl with juice from orange, 1/2 tbsp sugar, 1 tbsp soy sauce, 1/2 cup water and 1/2 tbsp cornflour (see notes). Whisk to combine and set aside.



### 3. COOK THE VEGETABLES

Trim peas, slice carrot and capsicum. Heat a large frypan over high heat with **sesame** oil. Add vegetables and cook for 5-8 minutes until tender. Remove from pan and set aside.



# 4. COOK THE CHICKEN

Dice chicken and coat with 1 tbsp cornflour. Reheat frypan over mediumhigh heat with 1 tbsp sesame oil. Cook chicken for 6-8 minutes until browned. Slice and add spring onions (reserve some green tops for garnish).



# 5. SIMMER THE SAUCE

Pour sauce into pan and simmer for 3 minutes until thickened and glossy. Take off heat.



#### 6. FINISH AND SERVE

Serve chicken with stir-fried vegetables and rice. Garnish with reserved spring onion tops.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



