



Spicy Orange Chicken

Serves 10-12

Spicy Orange Sauce

- 2 Tbsp Canola Oil**
- 1 large navel orange**
- $\frac{3}{4}$ cup slivered orange peel (from the navel orange)**
- juice of navel orange**
- 6 cloves garlic, minced**
- $1\frac{1}{2}$ tsp ground ginger**
- 4 Tbsp corn starch**
- 1 cup orange juice**
- 2 cups chicken broth**
- $\frac{3}{4}$ cup soy sauce**
- $\frac{1}{2}$ cup dry sherry**
- $\frac{3}{4}$ cup orange marmalade**
- $\frac{1}{3}$ cup brown sugar**
- $1\frac{1}{2}$ tsp crushed red pepper**
- 15 ea scallions, finely sliced (for garnish)**

Heat oil over medium high heat in a large saucepan; add orange peel slivers and sauté until slivers start to turn brown; add minced garlic; sauté for 1 minute and reduce heat. Add the juice of the navel orange; add the chicken broth. Combine the corn starch with the 1 cup of orange juice; add to saucepan; stirring constantly until it begins to thicken. Add ginger, soy sauce, sherry, marmalade, brown sugar and red pepper flakes. Simmer while prepping and cooking chicken.

Chicken

10 boneless, skinless, chicken breasts

2 eggs

1/3 cup corn starch

2 cups panko style bread crumbs

1 cup canola oil

Trim chicken breasts of all cartilage and fat and pound the thickest portion slightly to even out the thickness. Pat chicken dry with paper towels. Whisk eggs and corn starch together in a flat bowl; dredge breasts in eggs and immediately coat with panko crumbs (press additional crumbs firmly to chicken). Heat oil in nonstick frying pan over medium high heat to just short of smoking. Fry chicken in two batches; four minutes a side until golden brown (add additional oil between batches if necessary).

Slice breasts crosswise, at a slight angle, being careful to keep the general shape of the original breast (you will be sliding your knife under the entire sliced breast to move it to the plate). Puddle a small amount of sauce on plate (leaving room at the right for the fried rice) and gently move the slice breast to rest on the sauce. Add sauce down the middle of the breast and garnish with the sliced scallions. Add and a scoop of fried rice to plate and serve.