

# Orange Chicken

## Ingredients:

- 2 lb. boneless, skinless chicken breasts tenderloins, cut into bite-sized pieces
- 2-3 TBSP cornstarch or arrowroot starch
- Salt and pepper
- 2 TBSP olive oil

## For the sauce:

- 3 cloves garlic, minced
- 1/2 cup orange juice
- 1/2 cup honey
- 2 TBSP coconut sugar
- 1/3 cup soy sauce
- 1/4 cup rice wine vinegar
- 1 Tbsp. cornstarch
- 1 inch freshly grated ginger
- 1/2 tsp. white pepper
- Zest of one orange

## Directions

1. Season chicken generously with salt and pepper in a medium bowl. Add cornstarch and mix well to coat
2. Heat oil in a large saute pan over medium-high heat. Add chicken and saute for about 3-4 minutes on each side, until the chicken is crispy.
3. While the chicken is cooking, you'll make the sauce. Whisk all ingredients together until combined.
4. Pour in the orange chicken sauce and stir to combine. Let the sauce come to a boil, then boil for an additional 4-5 minutes until thickened. Garnish with green onions or sesame seeds if desired!

MADE WITH LOVE

by Teresa Forehand