

\$Id: orange\_chicken,v 1.3 2025/03/02 18:10:05 deaven Exp \$

- Servings: 4 minutes.
1. Combine (A) and coat. Marinate for 30 minutes.
  2. Combine (B). Prepare and/or cook (C) as needed.
  3. Add (D) to wok, bring to high heat, remove chiles when dark and reserve.
  4. Drain (A) and add to oil in wok. Stir-fry about 2 minutes. Add (B), then (C), stir-fry another 4-5 minutes.

## Meat/Orange Chicken

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- A: 2 chicken breasts, cut into small pieces  
1T corn starch  
2T orange juice concentrate  
2T white wine or beer
- B: 1T ginger, minced  
1/2T garlic, minced  
1 green onion, minced  
1t Sichuan pepper  
4T orange juice concentrate  
2T dry wine or beer  
2T honey  
2T soy sauce  
1T Sichuan bean sauce  
1t sesame oil  
2T dried orange peel or 1T zest  
2T corn starch
- C: 3-4 carrots, cut into disks and steamed  
2-3 stalks broccoli, cut into pieces and steamed

