

Spicy Orange-Ginger Chicken



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Ingredients

1 $\frac{1}{4}$ cups orange juice (preferably fresh)
1/4 cup low-sodium soy sauce
3 tablespoons grated fresh ginger
2 tablespoons minced fresh garlic
2 tablespoons olive oil, divided
2 tablespoons sriracha (or more to taste)
1 $\frac{1}{2}$ tablespoons rice vinegar
2 teaspoons light brown sugar
2 teaspoons orange zest
1/4 teaspoon ground white pepper
1 $\frac{1}{4}$ lbs. boneless, skinless chicken breasts, cut into thin strips
1 tablespoon cornstarch
Brown rice, white rice or quinoa for serving
1/4 cup sliced green onions

Method

1. In small bowl, whisk together orange juice, soy sauce, ginger, garlic, 1 tablespoon oil, sriracha, vinegar, brown sugar, orange zest, and pepper. Place chicken in a large ziploc bag; pour 1/3 cup marinade over chicken. Seal bag and marinate in refrigerator 1 hour.

2. Remove chicken from marinade; discard marinade. Heat large skillet or wok over high heat. Add remaining oil. In 2 batches, add chicken and cook each batch 5 to 6 minutes or until chicken is golden brown and has lost its pink color throughout, stirring frequently.

3. Remove chicken from pan. Reduce heat to medium-high; add remaining marinade to skillet; heat to boiling. In small bowl, whisk together cornstarch and 1 tablespoon water; whisk into marinade, and boil 1 minute. Return chicken to skillet; cook 1 minute or until heated through. Serve over rice or quinoa, sprinkled with green onions.

Notes

Melissa's note – we found this really hot – cut sriracha down to 1 tbsp next time!

Source: food52.com (4 servings)