

sticky spicy orange chicken strips





Ingredients

For the marination;

400g of chicken breast

1 sprig of rosemary

2 sprigs of thyme

1 tablespoon of balsamic vinegar

1 tablespoon of soy sauce

1 tablespoon of smoked paprika

To cook:

4 cloves of garlic

1 tablespoon of minced ginger

¼ cup of dania stems

1 tablespoon of orange zest

½ cup of ketchup

Juice of half an orange

1 ½ tablespoon of brown sugar

½ teaspoon of chili

1 tablespoon of soy sauce

1 tablespoon of corn starch + ½ cup of water

¼ cup of corn starch

Dania to garnish

Salt and Pepper to cook

Method

Slice your chicken and place it in a container. Add your marination ingredients and let this sit for 1-48 hours. Once marinated, add ¼ cup of corn starch and mix. Proceed to sear until golden crispy. Set aside

To the same pan, add in the garlic, ginger, dania stems and the orange zest. Cook until softened and fragrant and then add in the ketchup, orange juice, chili, brown sugar, soy sauce and the cornstarch + water mixture. Simmer on low heat for about 5 minutes then add in the crispy chicken+ some dania. Mix, and once coated, serve.



SERVE WITH: any starch and veggie you like



This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/sticky-spicy-orange-chicken-strips/>

YouTube Video: https://youtu.be/_VFXedQe-A