



Classic Spicy Orange Chicken



Ingredients	
½ C.	Spicy Orange Sauce Gluten Free (Starport 127)
6 oz.	Chicken breast, or thigh, boneless, skinless, sliced 1"x1"x1/2", marinated and battered
¾ C.	Crispy Seasoning Batter (Starport 354)
2.5 oz.	Red bell peppers, sliced, 1"x1", (1/2 C.)
2.5 oz.	Green bell peppers, sliced, 1"x1", (1/2 C.)
2 oz.	Water chestnuts, sliced, canned, (1/3 C.)
2 oz.	Onions, sliced, 1"x1", (1/2 C.)
2 Tbsp.	Infused Chili Tangerine Oil (see recipe) Optional
1 round	Orange, sliced for garnish

Instructions:

1. Marinate chicken using Starport **Marinade Seasoning**, see instructions below.
2. Coat chicken evenly with **Crispy Seasoning Batter** and set aside.
3. Just before frying, roll chicken in **Crispy Seasoning Batter** again to pick up more batter.
4. Deep fry battered chicken @ 370 F, about 2 minutes. Remove and let oil re-heat to 370 F, then refry chicken another 2 minutes until golden and done. Remove, drain off excess oil and set aside.
5. Oil blanch red and green bell peppers and onions in 370F oil for 20 seconds. Remove and drain off excess oil.
6. Heat a sauté pan then add 2 Tbsp. **Infused Chili Tangerine Oil** (optional) and **Spicy Orange Sauce**. Let sauce boil and reduce slightly, then add in water chestnuts and sauté 20 seconds.
7. Add in oil blanched red and green bell peppers and onions, stir, then add in fried chicken. Toss and coat chicken evenly. Remove immediately and plate.
8. Garnish with orange slice.

Chicken Marinade:

1. For 10 lbs. sliced or diced chicken, add 0.4 lb. (7/8 C.) **Marinade Seasoning** (Starport 356), 1-1/4 C. water and 1 C. oil. Mix well and marinate for 30 minutes or more.