



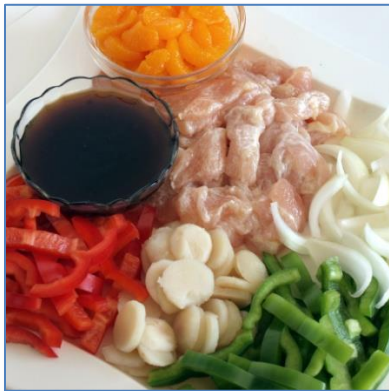
Gluten Free Mandarin Orange Chicken



Ingredients

Serves 2

- ¾ C. **Spicy Orange Sauce** (Starport 127 gluten free)
- 12 oz. Chicken breast, sliced ¼"x1"x1", marinated and velvetized (see below)
- ¼ C. Water chestnuts, sliced
- 1 ea. Red bell pepper, sliced ¼"
- 1 ea. Green bell pepper, sliced ¼"
- ¼ ea. Medium onion, sliced ¼"
- 2 Tbsp. Vegetable oil
- 1 tsp. Garlic, minced
- 1 can Mandarin orange segments, 11 oz.



Instructions

1. Cut, marinate and velvetize chicken (see below).
2. Heat pan (or griddle) at high heat, when hot; add oil, onions, and sauté 30 seconds. Then add garlic and chicken. Before stirring, sear chicken for 1 minute, then sauté for 30 seconds.
3. Add red and green bell peppers and water chestnuts, sauté until steaming hot.
4. Add **Spicy Orange Sauce** and sauté until hot.
5. Remove and garnish with Mandarin orange
6. May serve over steamed rice.

Chicken Marinade and Velvetization

1. **To marinate:** For 10 lbs. sliced or diced chicken, add 0.4 lb. (¾ C.) **Marinade Seasoning** (Starport 356 Gluten Free), 1¼ C. water and 1 C. corn oil. Mix well and marinate for 30 minutes or more.
2. **To velvetize:** Oil blanch chicken in deep fryer at 350°F in 2-pound batches for 60-80 seconds, un-clumping the chicken pieces with tongs. Chicken will NOT be fully cooked. Remove and drain.
3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.