# **Starport Foods**



# Mandarin Orange Chicken



## **Ingredients**

Serves 4

1.5 C.	(Starport 127)
1.5 lbs.	Chicken breast, sliced ¼"x1"x1",
	marinated and velvetized (see below)
½ C.	Water chestnuts, sliced
2 ea.	Red bell pepper, sliced 1/4"
2 ea.	Green bell pepper, sliced 1/4"
½ ea.	Medium onion, sliced 1/4"

**Spicy Orange Sauce Gluten Free** 

1 Tbsp. Vegetable oil1 Tbsp. Garlic, minced

1 lb. Mandarin orange segments, canned



### Instructions

- 1. Cut, marinate and velvetize chicken (see below).
- 2. Heat pan (or griddle) at high heat, when hot, add oil and onions and sauté 30 seconds. Then add garlic and chicken. Before stirring, sear chicken for 1 minute, then sauté for 30 seconds.
- 3. Oil blanch red and green bell peppers 10 seconds then add to wok.
- 4. Add water chestnuts and **Spicy Orange Sauce**, sauté until steaming hot.
- 5. Remove and garnish with Mandarin orange

#### **Chicken Marinade and Velvetization**

- 1. **To marinate:** For 10 lbs. sliced or diced chicken, add 0.4 lb. (% C.) **Marinade Seasoning** (Starport 356), 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.