



Orange Chicken

A recipe that satisfies all of your taste buds with umami

The most popular Chinese restaurant dish with an added spiciness and umami.



Ingredients: Family Serving

- ¾ C. **Spicy Orange Sauce** (Starport 127 Gluten Free)
- 1 Tbsp. **Marinade Seasoning** (Gluten Free Starport 356)
- 12 oz. Chicken breast or thigh, boneless, skinless, sliced 1.5"x1"x1" same for pork
- 1 Tbsp. Water for marinate
- 1 Tbsp. Oil for marinate
- 1 ea. Red Jalapeño or serrano pepper, sliced
- ½ C. **Crispy Seasoning Batter** (Starport 354)
- ¾ C. Water for batter

Instructions:

1. Dissolve **Marinade Seasoning** with 1 Tbsp. water and 1 Tbsp. oil in a bowl then add into sliced chicken in a container and marinate for an hour or more. Cover and refrigerate.
2. Mix ¾ C. water to ½ C. **Crispy Seasoning Batter** and mix well.
3. Add chicken into the batter and stir to coat each piece.
4. Carefully drop each battered chicken piece into a deep fryer set at 350-375F and fry for about 2 minutes then remove and set aside. (Re-fry chicken to golden just before serving).
5. Heat a wok or deep pan at medium heat; add in **Spicy Orange Sauce** and red jalapeno.
6. Re-fry chicken at 375F until golden and done 2-3 minutes, shake off excess oil and add into sauce.
7. Turn off heat and quickly toss all the ingredients then plate, garnish and serve. (Over cooking chicken in sauce will produce soggy chicken.)

Chicken Marinade and Velvetization

1. **To marinate:** For 10 lbs. sliced or diced chicken, add 0.4 lb. (¾ 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.