

ORANGE CHICKEN

<https://lustron.home.blog/2021/01/13/orange-chicken/>

WHAT YOU NEED

- 2 one lb. Chicken Breasts, cubed
- 1/4 cup Oil
- 1 Orange, Zested
- 1/2 Orange, Juiced
- 1 cup water
- 1 Chicken Bouillon
- 1/2 cup Soy Sauce
- 2 tsp Ginger Powder/Paste
- 2 tsp Minced Garlic
- 1 tsp Corn Starch
- 3 Cups White Rice to serve
- Large Frying pan

DIRECTIONS

- Heat pan over medium high heat. Add oil and chicken cook for about 10 minutes flipping half way through, until chicken is done and browned. Remove chicken and set aside. Reduce heat to medium.
- Add orange juice, zest, water, and bouillon. Heat to a boil and stir until bouillon is combined. Add remaining ingredients and stir until fully combined and sauce is thick. Add chicken back into pan and stir until everything is coated. Serve over white rice.