**Orange Chicken**

Prep Time: 10 minutes

Cook Time: 13 minutes

Total Time: 23 minutes

**Ingredients**

* 1 lb boneless skinless, chicken meat
* 1 tbsp [vegetable oil](https://amzn.to/2tAjbWL) for frying

**Marinade:**

* 1/4 cup soy sauce
* 1/4 cup [cornstarch](http://amzn.to/2iXFK5U)
* 2 tbsp water

**Orange Sauce:**

* 3/4 cup fresh squeezed orange juice
* 2 tbsp dark brown sugar
* 1 tbsp [cornstarch](http://amzn.to/2iXFK5U)
* 1 tbsp soy sauce
* 1 tbsp [hoisin sauce](http://amzn.to/2HdUJik)
* 2 tsp rice vinegar
* 1 tsp orange zest
* 1 tsp [sriracha sauce](https://amzn.to/2IQc2uh) optional

**Instructions**

* Start by cutting chicken into chunks.
* Mix together soy sauce, cornstarch, and water.
* Add the chicken and stir to coat. Allow the chicken to marinate for 5 minutes.
* While it is marinating, prepare the orange sauce so that it is ready when you need it later. Whisk together fresh squeezed orange juice, dark brown sugar, cornstarch, soy sauce, hoisin sauce, rice vinegar, orange zest, and optional sriracha sauce. Set aside.
* Heat oil in a large skillet. Remove the chicken from the marinade with a slotted spoon and carefully add it to the skillet. Stir-fry the chicken, over medium-high heat, for 5-7 minutes until golden and cooked through.
* Add the orange sauce to the chicken and cook for 4-6 minutes, stirring often until the sauce has thickened.
* Top with sesame seeds and sliced green onions, if desired.
* Serve over rice or noodles.

**FOR RICE:** Boil 1 cup of water, then add ½ cup uncooked dry rice. Continue to boil for 1 minute, then reduce the heat to low, place lid on pan and simmer for 20 minutes. If the lid starts to pop, remove it, stir the rice and quickly replace to the lid to keep the heat in.