**Orange Chicken**

RECIPE

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**INGREDIENTS**

* 5 pounds frozen fully cooked breaded chicken breast chunks
* Optional Ingredients:

sesame seeds, green onions

**For Sauce**

* 5 cups orange juice
* 2 ½ cups sugar
* 2/3 cup white vinegar
* 2/3 cup low sodium soy sauce
* 1 ¼ teaspoon ground ginger
* 1 ¼ teaspoon garlic powder
* orange zest from 5 oranges
* 1/3 cup cornstarch
* 2/3 cup water
* Optional Ingredients:

sesame seed, red chili flakes, minced garlic, brown sugar

**DIRECTIONS**

1. Preheat oven to 375degrees. Place chicken chunks on tray and bake as directed on package.
2. For sauce: mix together orange juice, sugar, vinegar, soy sauce, ginger, garlic powder and optional red chili flakes in a pot. Cook for 3 minutes. In a small bowl, mix cornstarch and water. Add cornstarch mixture to sauce, stir and continue to cook for 5 minutes to thicken. Removes from heat and add orange zest. Do not add chicken to sauce. Pour sauce over chicken when served.

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| **Prep Time:** 20 minutes | **Cook Time:** 30 minutes | **Total Time:** 50 minutes | **Yield:** 20 servings |