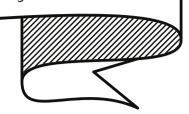


## STICKY ORANGE CHICKEN Gluten Free . Dairy Free . Delicious



Sticky, sweet and satisfying, this orange chicken is every bit as good as take out--maybe even better. Top allergen free when made with coconut aminos! Can't have coconut? Make it with tamari instead.

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Ingredients

- 2 pounds chicken breast, cut into 1" pieces
- 4 Tablespoons potato starch\*+ 1/2 teaspoon kosher salt
- 2 Tablespoons refined coconut oil, divided
- 1 pound broccoli florets
- 1/2 cup sliced green onions
- 1 Tablespoon fresh minced garlic
- 3 teaspoons fresh ginger (or 1 teaspoon ground ginger)

Sauce:

- 3/4 cup orange juice
- 1/2 cup coconut aminos\*\*
- 2 Tablespoons white vinegar
- 1 Tablespoon sesame oil (optional)
- 1 teaspoon onion powder
- 1 teaspoon fresh orange zest
- 1/2 teaspoon kosher salt\*\*\*

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- \*I use potato starch, but cornstarch or tapioca would work well too.
- \*\*If using low sodium tamari (gluten free soy sauce), add 1/4 cup honey
- \*\*\*Omit salt in sauce if using tamari

- 1.Season chicken with 1/2 teaspoon kosher salt. Toss the chicken in potato starch (or alternative starch. See notes.) Let the chicken rest for 2-5 minutes to give the starch time to absorb moisture.
- 2. Meanwhile, make the sauce: whisk together orange juice, coconut aminos, sesame oil, vinegar, onion powder and orange zest. Set aside.
- 3.Heat 2 Tablespoons coconut oil (or other neutral oil) in a large skillet over medium high heat.
- 4.Add half the starch-coated chicken to the skillet, stirring and cooking until browned all over. Remove chicken from pan.
- 5. Heat the other 2 Tablespoons coconut oil and cook the remaining chicken until brown. Remove from pan.
- 6. Reduce heat to medium. Add sliced green onions and grated ginger. Sauté for 2-3 minutes, or until the mixture is fragrant and begins to wilt. Add the garlic and cook until fragrant, about 1 minute.
- 7.Add the broccoli florets. Cook for 3-5 minutes, until they begin to soften.
- 8.Add the chicken and accumulated juices back to the pan. Stir.
- 9. Pour sauce over the chicken and stir to coat.
- 10.Cook until sauce thickens, and broccoli is crisp-tender. Serve over rice or cauliflower rice



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