



# STICKY SEVILLE ORANGE CHICKEN



SERVES:

4

PREP TIME:

10M

COOK TIME:

25M

DAIRY FREE

## INGREDIENTS:

For the Sauce:

4 Tbsp Crofter's Organic Just Fruit Seville Orange Fruit Spread

¾ Cup Fresh Squeezed Orange Juice

2 Tbsp Granulated Sugar

1 Tbsp Corn Starch

1 Tbsp Hoisin Sauce

1 Tbsp Soy Sauce

2 Tbsp White Vinegar

1 Tbsp Orange Zest

For the Chicken:

2 Chicken Breasts (Cubed)

¼ Tsp Salt

¼ Tsp Pepper

3 Tbsp Olive Oil

Green Onion (Garnish)

Sesame Seeds (Garnish)

## DIRECTIONS:

1. First, start by cutting your chicken into ½ inch cubes. Season with salt and pepper. Set aside.
2. Next, prepare the orange sauce. In a bowl, whisk together the Crofter's Organic Just Fruit Seville Orange Fruit Spread, orange juice, sugar, corn starch, hoisin sauce, soy sauce, white vinegar, and orange zest. Set aside.
3. Next, heat the olive oil in a pan. Add in the cubed chicken and cook over medium-high heat for 10-15 minutes (until the chicken is cooked all the way through). Once chicken is cooked, drain out any extra oil left in the pan.
4. Add the homemade orange sauce to the chicken. Cook on low-medium heat for an additional 5-10 minutes, stirring often until the sauce has thickened.
5. Serve over a bed of egg noodles, rice or a crisp spring mix salad. Garnish with fresh green onion and sesame seeds. Enjoy!