



Sweet Orange and Ginger Chicken

Great ideas from the Chefs at Brakebush

The Recipe

		RRS#
5 oz	Tempura Battered Boneless Chicken Wings	300482
3 oz	Cut Broccoli Florets	790155
1 oz	Zesty Orange Sauce*	111038
1 Tbsp	Green Onion (small angle slice)	790092
1/2 tsp	Sesame Seeds	1132219
2 oz	Long Grain White Rice (cooked)	112452
1 each	Orange for garnish (sliced)	790225

Method:

1. Fry Tempura chunks to 165° internal temperature per specification.
2. Blanch broccoli in salted boiling water for 30 seconds and drain. Place around the outer edge of serving platter.
3. Toss hot chicken in Zesty Orange Sauce just enough to coat.
4. Place glazed chicken chunks in center of serving platter atop cooked rice. Finish with green onion, sesame seeds and a fresh orange slice to garnish.

*Please note that the original recipe calls for Asain Menu™ Orange Ginger Sauce. Minor's® Zesty Orange Sauce is a suitable substitute.

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#1 Ingredients:

5590 Tempura Chicken Chunks (fried)
 Broccoli
 Asian Menu Orange Ginger Sauce
 Sesame seeds
 Green onion
 Long grain white rice (cooked)
 Orange



#2

In a skillet or wok heat Orange Ginger Sauce.



#3

Toss chicken in sauce just enough to coat. Top with sesame seeds and green onion.



#4

Place glazed chicken chunks in center of serving platter atop cooked rice. Surround with broccoli that has been blanched in salted boiling water for 30 seconds.