



FINCH + FENNEL

Orange Chicken

COOK TIME: 30 minutes

YIELDS: 4-6 servings

INGREDIENTS:

3 lbs Chicken, breast or boneless skinless thigh

Salt & Pepper

Butter or Oil

1 jar F+F Effortless Orange Chicken Starter

Cilantro & Lime, for topping



INSTRUCTIONS:

1. Season the chicken with salt & pepper, then cut it into bite-sized pieces.
2. Sear the chopped chicken in a sauté pan, in butter or oil, until brown on both sides but not fully cooked.
3. Remove the chicken from pan & add in F+F Effortless Orange Chicken Starter. Warm on low heat, scraping any bits of fond that may have formed from searing the chicken.
4. Return cooked chicken to the sauté pan & braise in the orange chicken sauce for 30-40 minutes, or until tender & fully cooked.
5. Serve over white rice or on its own. Top with fresh cilantro and lime.

Enjoy!

