



Gluten Free Asian Stir Fry Recipe Mandarin Orange Chicken with Spicy Orange Sauce

Delicious healthy stir fry Mandarin orange chicken with water chestnuts, red and green bell peppers in spicy orange sauce.



Ingredients: Serves 4

- 1.5 C. **Spicy Orange Sauce** (Gluten Free Starport 127)
- 1.5 lbs. Chicken breast, sliced ¼"x1"x1", marinated and velvetized (see below)
- 1 oz. **Marinade Seasoning** (Gluten Free Starport 356) 3 Tbsp.
- 4 Tbsp. Corn oil (3 Tbsp for marinate)
- 3 Tbsp. Water for marinate
- ½ C. Water chestnuts, sliced
- 2 ea. Red bell pepper, sliced ¼"
- 2 ea. Green bell pepper, sliced ¼"
- ½ ea. Medium onion, sliced ¼"
- 2 Tbsp. Garlic Ginger Infusion ([See Recipe](#))
- 1 lb. Mandarin orange segments, canned

Instructions:



1. Mix **Marinade Seasoning** with 3 Tbsp. oil and water and marinate chicken for 30 minutes or more.
2. Velvetize chicken in deep fryer at 350°F for 60-80 seconds, un-clumping the chicken pieces with tongs. Chicken will NOT be fully cooked. Remove, drain and set aside.
3. Heat pan (or griddle) at high heat, when hot, add remaining oil and onions and sauté 30 seconds. Then add Garlic Ginger Infusion and chicken. Before stirring, sear chicken for 1 minute, then sauté for 30 seconds.
4. Oil blanch red and green bell peppers for 10 seconds then add to wok.
5. Add water chestnuts and **Spicy Orange Sauce**, sauté until steaming hot.
6. Remove and garnish with Mandarin orange

Pork or Chicken Marinade and Velvetization:

1. To marinate: For 10 lbs. sliced or diced pork or chicken, add 0.4 lb. (7/8 C.) Marinade Seasoning (Starport 356), 1¼ C. water and 1 C. corn oil. Mix well and marinate for 30 minutes or more.
2. To velvetize: Oil blanch pork or chicken in deep fryer at 350°F in 2-pound batches for 60-80 seconds, un-clumping the chicken pieces with tongs. meat will NOT be fully cooked. Remove and drain.
3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.