



Classic Spicy Orange Chicken



Ingredients

- ½ C. **Spicy Orange Sauce** (Gluten Free Starport 127)
- 6 oz. Chicken breast, or thigh, boneless, skinless, sliced 1"x1"x1/2", marinated and battered
- ¾ C. **Crispy Seasoning Batter** (Starport 354)
- 2.5 oz. Red bell peppers, sliced, 1"x1", (1/2 C.)
- 2.5 oz. Green bell peppers, sliced, 1"x1", (1/2 C.)
- 2 oz. Water chestnuts, sliced, canned, (1/3 C.)
- 2 oz. Onions, sliced, 1"x1", (1/2 C.)
- 2 Tbsp. **Infused Chili Tangerine Oil** (see recipe) Optional
- 1 slice Orange, peeled and sliced for garnish

Instructions:

1. Marinate chicken using Starport **Marinade Seasoning**, see instructions below.
2. Coat chicken evenly with **Crispy Seasoning Batter** and set aside.
3. Just before frying, roll chicken in **Crispy Seasoning Batter** again to pick up more batter.
4. Deep fry battered chicken @ 370 F, about 2 minutes. Remove and let oil re-heat to 370 F, then refry chicken another 2 minutes until golden and done. Remove, drain off excess oil and set aside.
5. Oil blanch red and green bell peppers and onions in 370F oil for 20 seconds. Remove and drain off excess oil.
6. Heat a sauté pan then add 2 Tbsp. **Infused Chili Tangerine Oil** (optional), otherwise use corn oil, and **Spicy Orange Sauce**. Let sauce boil and reduce slightly, then add in water chestnuts and sauté 20 seconds.
7. Add in oil blanched red and green bell peppers and onions, stir, and then add in fried chicken. Toss and coat chicken evenly. Remove immediately and plate.
8. Garnish with orange slice.

Chicken Marinade:

1. For 10 lbs. sliced or diced chicken, dissolve 0.4 lb. (7/8 C.) **Marinade Seasoning** (Starport 356) in 1-1/4 C. water then add in 1 C. oil. Mix well and marinate meat for 30 minutes or more.



Infused Chili Tangerine Oil

Infused Chili Tangerine Oil



Tangerine peel, dried
Red Chili, dried

Ingredients	
8 C.	Corn oil
4 oz.	Red Chili, dried
4 oz.	Tangerine peel, dried

Instructions:

1. Heat oil in a deep pot to about 400F.
1. Carefully add in both dried red chili and tangerine peel. (Wear eye protection and be sure stove must have good ventilation.)
2. Let chili and tangerine peel cook about 1 minute, reduce heat to medium and cook another 2 minutes until chili turns black.
3. **DO NOT** do this if you are not regularly cooking with very hot oil.
4. Another method is to have the oil, red chili and tangerine peels in a deep pot and slowly bring it to a boil then simmer for about 5 minutes.
5. Remove from heat.
6. When cool, place in a covered container. The **Infused Chili Tangerine Oil** is ready to use.