***NR#120 Orange Chicken, updated Simply Recipes and Dinner then Dessert***

***Serving Size and Ingredients: 3 oz chicken***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| Per taste | Per taste | Per taste | Orange zest |
| 1 1/2c | 3 1/8c | 6 1/4c | Orange juice |
| 1 c | 2c | 4c | Reduced sodium soy sauce |
| 1 1/2c | 3 1/8c | 6 1/4c | Water |
| 2 1/8c | 4 1/8c | 8 1/3c | Rice vinegar |
| 6 ¼ TBSP | 3/4c | 1 1/2c | cornstarch |
| 6 ¼ TBSP | 3/4c | 1 1/2c | Sesame oil |
| 1 1/2c | 3c | 6c | Sugar |
| 6 1/4c | 12 1/2c | 25c | Panko breadcrumbs |
| 9 1/3 lbs | 18 ¾ lbs | 37 ½ lbs | Chicken Thighs, boneless, skinless, cut into 1-inch pieces |
| 3 1/8c | 6 1/4c | 12 1/2c | All purpose flour |
| 1 ½ tsp | 3 1/8 tsp | 6 1/4tsp | Black pepper |
| 12 1/2 | 25 | 50 | Large eggs |
| 6 ¼ TBSP | 3/4c | 1 1/2c | Vegetable oil |
| 12 ½ | 25 | 50 | Garlic clove, chopped |
| 6 ¼ | 12 1/2 | 25 | Shallot, chopped |
| 6 ¼ TBSP | 3/4c | 1 1/2c | Sesame seeds |

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*Instructions:*

1. Make the orange sauce; whisk together orange zest, orange juice, soy sauce, rice vinegar, corn starch, sesame oil and sugar in a medium bowl. Set aside.
2. Preheat the oven to 400 degrees and add the panko to a food processor and pulse until the crumbs are much smaller, like regular breadcrumbs
3. Add the panko to one bowl, the cut chicken in a second bowl, the eggs in a third bowl, and the flour and black pepper in a fourth bowl
4. Dip the chicken pieces into the flour, then egg, then breadcrumbs and place on baking sheet, then spray with cooking spray (or brush lightly with vegetable oil).
5. Bake for [20-25 minutes](https://dinnerthendessert.com/baked-orange-chicken/) or until chicken is done. Set aside.
6. Once chicken is done. Add a tablespoon of oil along with chopped garlic and shallot. Cook for a minute and then add the sauce, Simmer the sauce until it starts to thicken.
7. Once the sauce is lightly bubbling, add chicken and toss to coat. The sauce should continue to thicken and stick to the chicken. Let simmer for a minute or two more.
8. Garnish with sesame seeds and fresh scallions

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***