
Hawaiian Sun Passion Orange Chicken

Total time: 35 min Yield: 6 Servings

Ingredients

1 lb boneless, skinless chicken thighs (cut into 2 inch pieces; beef sirloin can be substituted)
1 clove garlic (minced)
1 tsp ginger (minced)
shoyu
1 tsp pepper
1 pkg Hawaiian Sun Powdered Passion Orange Drink Mix
1 1/2 cup water
2 Tbsp rice vinegar
1 1/2 cup potato starch (katakuriko)
cooking oil

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Instructions

In a bowl, marinate chicken pieces with garlic, ginger, ½ teaspoon shoyu and ½ teaspoon pepper for 20 minutes. In a small saucepan, heat Hawaiian Sun Powdered Passion Orange Drink Mix with water, 2 tablespoons shoyu, and rice vinegar. Bring to a boil, and let sauce reduce for about 5 minutes, then thicken by stirring in potato starch and water mix. Set aside and keep on a low simmer

Pour potato starch into a Ziploc bag, then toss marinated chicken in the potato starch. Heat the cooking oil, and fry chicken on medium-high heat until golden brown, then drain. Immediately after draining, toss and coat the chicken pieces with the Passion Orange sauce.

Recipe brought to you by:

Chef Joanne Chang

Source:

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