
Ka'u Orange Chicken

Total time: 35 min Yield: 6

Ingredients

1 lb boneless chicken thighs
1/4 tsp Kosher salt
1/8 tsp ground black pepper
1 cup all-purpose flour
2 eggs
1/2 cup uCook Hawai'i Ka'u Orange Sauce
vegetable oil
scallions (optional)

Prep Time: 30 min Cooking Time: 5 min Total Time: 35 min

Instructions

Cut the chicken into 1" cubes and season with salt and pepper to taste.

Create a 2-step dipping station by putting the flour into one bowl and the eggs, scrambled with a fork, into a second bowl.

Place the cubed chicken into the flour, then dip it into the egg and finally into the flour for a second time, to coat.

Pour the oil into a deep pan and heat it to 350°F. Put the chicken into the hot oil and fry for 4 to 5 minutes until done.

Remove the chicken from the oil and drain on a paper towel lined tray. Toss immediately with Ka'u Orange Sauce and serve with steamed rice, veggies and your favorite beer.

Recipe brought to you by:

Chef Elden Rodrigues