

LITTLE ITALY FOOD HALL



ORANGE CHICKEN FRIED RICE

CHICKEN BREADING:

- 2 LBS BONELESS SKINLESS CHICKEN THIGHS, CUT INTO 1" PIECES
- 1 EGG
- PINCH OF SALT
- PINCH OF BLACK PEPPER
- 2 TBSP OIL
- 1/2 CUP OF CORNSTARCH
- 1/4 CUP OF FLOUR
- 1/4 CUP OF WATER

ORANGE SAUCE:

- 1.5 TBSP GINGER MINCED
- 2 TEASPOON GARLIC MINCED
- .5 TSP HOT RED CHILI PEPPER
- ZEST OF 1 ORANGE
- .75 CUP WHITE VINEGAR
- .75 CUP SUGAR
- .25 CUP WATER
- 1 TEASPOON SESAME OIL
- 3 TABLESPOON SOY SAUCE
- 2 TABLESPOON COOKING WINE
- 1 TABLESPOON KETCHUP

FRIED RICE

- RICE (COOK ACCORDINGLY TO THE TYPE)
- EGGS (SCRAMBLED)
- PEAS
- GREEN ONIONS (DICED)
- WHITE ONIONS (DICED)
- PINCH OF SALT
- PINCH OF WHITE PEPPER
- SOY SAUCE TO COLOR