



Orange Chicken with Peanuts

Ingredients

- 2 large chicken breasts, boned, skinned and split
- 1 tbsp soy sauce
- Salt and white pepper to taste
- 1 stalk spring onion, cut in 1 inch pieces
- 1 inch old ginger, minced
- 1/2 cup orange juice
- 1 clove garlic, minced
- 1/2 tsp cornstarch
- 100g fresh snow peas
- 1 bell pepper, cut into thin strips
- 100 roasted peanuts, chopped



Directions

1. Cut chicken into 1 1/2 x 1/2 inch strips. Mix soy sauce, salt, pepper, and ginger. Add chicken, mix well and marinate for 1 hour.
2. Combine orange juice and cornstarch, set aside.
3. Heat 1 tbsp of cooking oil Queensense Marble Wok / Pan over medium high heat and lightly sauté garlic until fragrant.
4. Stir in chicken and stir fry for about 5 minutes or until chicken is well cooked.
5. Add snow pea, bell pepper, and peanuts and stir fry for 2 minutes. Stir orange juice mixture and stir fry until slightly thickened.
6. Sprinkle spring onions and serve immediately.

