TAYLOR & COLLEDGE

Sticky Orange Chicken



Preparation: 45 mins
Portions: 2 Portions

Ingredients

For the chicken

300 g Chicken Breast (cut in small cubes 4 x 4 cm)
1 Egg White medium
15 ml Rice Vinegar
1 tsp Dark Soy Sauce
59 g Cornflour
30 g Cornflour
1 tbsp Taylor & Colledge Orange Extract
pinch Salt
pinch ground black pepper

For the cucumber salad

100 g Cucumbers 1 whole cucumber
Clove Garlic finely chopped
1 tsp Dark Soy Sauce
5 ml Rice Vinegar
1 tsp Chilli Oil
15 g Sesame Seeds

Toppings

15 g Sesame Seeds
1 Spring Onions

For the sticky orange sauce

2 ml Vegetable Oil Drizzle
Clove Garlic Finley Chopped
118 ml Vegetable stock
40 g Honey
1 tsp Dark Soy Sauce
15 ml Rice Vinegar
1 tbsp Taylor & Colledge Orange Extract
15 g Cornflour
1 tbsp Hot Water

For the rice

125 g Jasmin Rice
1 tsp Taylor & Colledge Coconut Extract (optional)

Preparation

1. Add cucumber slices and a pinch of salt to a bowl. Toss until well distributed, then let sit for 10–15 minutes. Drain and rinse thoroughly.In a separate bowl, combine garlic, soy sauce, rice vinegar, chili oil, and sesame seeds to create the dressing.Pour the dressing over the cucumber slices and toss to coat. Sprinkle with sesame seeds, then set aside.
2. Combine rice, 200 ml water, coconut extract (optional), and salt in a saucepan over medium heat.Cover and reduce heat to low. Simmer for 15–20 minutes, or until the rice is tender and the liquid is absorbed. Keep warm.

3. In a bowl, mix chicken cubes with egg white, soy sauce, vinegar, salt, and pepper. Add cornflour and mix until the chicken is evenly coated.Heat oil in a heavy-bottomed pan or wok. Fry the chicken pieces until crispy, then set aside.In a small bowl, mix soy sauce, vinegar, vegetable stock, honey and orange extract. Set aside. Heat oil in a pan over medium heat and sauté the chopped garlic until fragrant. Add the prepared sauce mixture and cook for 2–3 minutes until it starts bubbling.Mix corn flour and water, then add to the sauce. Whisk for 1 minute on low heat until thickened.Add the fried chicken pieces to the sauce and toss to coat evenly. Cook for 2 minutes on low heat.Sprinkle the chicken with sliced spring onions and sesame seeds. Serve hot with coconut rice and cucumber salad on the side.