Sesame-Orange Chicken
From Half Baked Harvest Super Simple

Ingredients

1 ½ pounds boneless, skinless chicken breast, cut into bite-size pieces
4 tablespoons low-sodium soy sauce
¼ cup all-purpose flour
1 (1-inch) piece of fresh ginger, peeled and grated
2 garlic cloves, grated
Zest and juice of ½ orange
2 tablespoons hoisin sauce
2 tablespoons rice vinegar
1 to 2 teaspoons crushed red pepper flakes
1 tablespoon toasted sesame oil
2 tablespoons extra-virgin olive oil
2 green onions, chopped, plus more for serving
Steamed white or brown rice, for serving
2 tablespoons toasted sesame seeds, for serving

Instructions

1. In a medium bowl, combine the chicken, 2 tablespoons of the soy sauce, and the flour. Toss, making sure the flour has evenly coated the chicken.

2. In a small bowl or glass measuring cup, whisk together the remaining 2 tablespoons of soy sauce and the ginger, garlic, orange zest, orange juice, hoisin sauce, vinegar, red pepper flakes, and toasted sesame oil.

3. Heat the olive oil in a large skillet over medium-high heat. When the oil shimmers, add the chicken in an even layer and cook, stirring, until browned all over, about 5 minutes. Pour in the sauce and bring to a boil, then reduce the heat to medium-low and simmer, stirring occasionally, until the sauce thickens and the chicken is coated, 5 to 10 minutes. Remove the skillet from the heat and stir in the green onions.

4. Serve the chicken over rice and top with more green onions and toasted sesame seeds.

Katie’s notes: This recipe serves 2-3 in my household. To double it, make the chicken as directed and place in a crockpot on the warming setting. Prepare the rice. Make another batch of chicken and add it to the crockpot for serving.