

Orange Chicken Sauce

Yield: 1.5 cups

Prep Time: 0:10:00

1. In a medium pot, combine base ingredients and heat for 3 minutes.

- 1 cup Orange Juice
- 1/2 cup Sugar
- 2 tbsp Rice Vinegar
- 2 tbsp Soy Sauce
- 1/4 tsp Ginger
- 1/4 tsp Garlic Powder
- 1/2 tsp Red Chili Flakes

2. In a small bowl, whisk cornstarch with 2 tablespoons of water to form a paste. Add to orange sauce and whisk together. Continue to cook for 5 minutes, until the mixture begins to thicken.

- 1 tbsp Cornstarch
- 2 tbsp Water

3. Once the sauce is thickened, remove from heat and add orange zest.

- 1 each Orange Zest