

CHINESE-STYLE ORANGE CHICKEN

(slightly modified from [Averie Cooks](#))

1.25 pounds boneless skinless chicken breast, diced into bite-sized pieces

1/4 cup cornstarch

2 tablespoons toasted sesame oil

2 tablespoons olive oil

2 large oranges, juiced; plus more orange juice if necessary

1/3 cup tamari sauce (or light soy sauce)

1/4 cup honey

fresh cilantro to taste

additional salt to taste (optional)

To a large bowl or zip-top plastic bag, add the chicken, cornstarch, and toss or shake the bag to coat the chicken evenly; set aside. You may not need all the cornstarch. Try to go for a very light coating.

In a large skillet, add the oils, orange juice, soy sauce, honey, and the chicken pieces. Turn the heat to medium, and cook until chicken is done and cooked through; flip chicken and stir constantly. If the sauce is tightening or thickening up too much before the chicken has cooked through, add additional orange juice to thin it and keep stirring. Garnish with cilantro and serve immediately. Adjust seasoning with salt if needed