

Citrus Glazed Orange Chicken



A zesty and flavorful orange chicken dish with a tangy citrus glaze that will brighten up your taste buds!

Main Dish

30 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- ☐ 1 boneless, skinless chicken breast
- ☐ 1 orange
- ☐ 2 tablespoons soy sauce
- ☐ 1 tablespoon honey
- ☐ 1 teaspoon ginger (minced)
- ☐ 1 garlic clove (minced)
- ☐ Salt and pepper to taste
- ☐ Cooking oil

Steps

- 1 Cut the chicken breast into bite-sized pieces.
- 2 Zest and juice the orange, set aside.
- 3 In a bowl, mix together soy sauce, honey, ginger, garlic, orange zest, and orange juice.
- 4 Season the chicken pieces with salt and pepper.
- 5 Heat oil in a pan over medium heat.
- 6 Add the chicken and cook until browned and cooked through.
- 7 Pour the orange glaze over the chicken and cook for another minute, allowing the sauce to thicken.
- 8 Serve hot with steamed rice or vegetables.