



jack &  
annie's

# Crispy Orange Stir Fry

Serves: 16



Prep time  
30 minutes

# Ingredients

## Orange Sauce:

- Juice of 8 oranges
- 1 1/3 Cup sugar
- 1/2 Cup rice vinegar or white wine vinegar
- 1/2 Cup soy sauce
- 4 tsp finely minced fresh ginger (or 1 tsp powdered ginger)
- 8 garlic cloves finely minced or (1 tsp garlic powder)
- 2 tsp red chili flakes (optional)
- 1/3 Cup cornstarch
- 1/2 Cup water
- Zest of 4 oranges

## Nuggets and Vegetables:

- 4 tsp oil
- 1 – 2.5 lbs. package jack & annie's® crispy jack nuggets
- 1 – 3.5 lbs. package frozen stir fry vegetable

## Serve with:

- 8 Cups of cooked rice
- 4 tbsp sesame seeds

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# Preparation

1. Fry the jack & annie's crispy jack nuggets at 350F for 4-5 minutes, until a golden-brown exterior develops, and nuggets should reach at least 165F internally. Set nuggets aside and keep warm.
2. In a saucepan over medium-low heat, stir together the juice from the oranges, sugar, rice vinegar or white wine vinegar, soy sauce, ginger, and garlic. If desired, add red chili flakes for a bit of spice.
3. Heat the sauce mixture for 3 minutes, stirring occasionally.
4. In a small bowl, whisk together the cornstarch and water until smooth.
5. Add the cornstarch mixture to the heated sauce ingredients, stirring well. Continue heating for another 5 minutes until the sauce starts to thicken.
6. Remove the sauce from heat and stir in the orange zest. Set aside.
7. In a large skillet preheated over medium-high heat, add 4 tsp of oil and the frozen stir-fry vegetables. Stir occasionally until the vegetables are heated through. Transfer the vegetables to a plate and keep them warm.
8. Return the stir-fry vegetables and add nuggets to the skillet and pour in the orange sauce. Stir everything together until the nuggets and vegetables are evenly coated with the sauce.
9. Serve the orange chicken over a bed of cooked rice and garnish with a sprinkle of sesame seeds.