

CopyCat P.F. Chang's Orange Peel Chicken

Ingredients

- 2 lb chicken breast , cut into 1-inch pieces
- 1/4 cup cornstarch
- 1 tablespoon vegetable oil
- 4 tablespoons minced garlic
- 4 green onions , sliced
- 1 cup tomato sauce
- 1/2 cup water
- 1/4 cup granulated sugar
- 2 tablespoons brown sugar
- 1 tablespoon Sriracha sauce
- 1 tablespoon soy sauce
- 2 tablespoons canola oil
- peel from 1 orange , half zested and half julienned
- Perfect Brown Rice

Directions

Cut the chicken into 1 inch chunks. Put in a bowl and coat with cornstarch.

Add two tablespoons of oil to your wok. Heat oil on medium high and add the chicken. Cook until browned on both sides.

Remove chicken from pan. If you have about a tablespoon of oil in the pan go ahead and use it without wiping your pan clean. If not, add a tablespoon of oil, minced garlic and green onions and let cook for about 1 minute, but don't let your garlic burn.

Add tomato sauce, water, sugar, Sriracha and soy sauce. Bring to a boil and then simmer for about 5 minutes or until the sauce thickens. Remove from heat and set aside.

Add the chicken back into the pan with the sauce.

Top with the orange zest and orange strips and mix until all coated, letting it cook for another 20-30 seconds for the chicken to heat back up.