



Making the chicken that makes your menu.™



Sweet Orange and Ginger Chicken

Great ideas from the Chefs at Brakebush

Simply
Asian
We do the work for you

The Recipe

- 5 oz. 5590 or 5591 Brakebush Tempura Chicken Chunks
- 3 oz. Broccoli (cut florets)
- 1 oz. Asian Menu Orange Ginger Sauce
- 1 Tbsp. Green onion (small angle slice)
- ½ tsp. Sesame seeds
- 2 oz. Long grain white rice (cooked)
- 1 Orange for garnish (sliced)

Method:

1. Fry Tempura chunks to 165 degrees internal temperature per specification.
2. Blanch broccoli in salted boiling water for 30 seconds and drain. Place around the outer edge of serving platter.
3. Toss hot chicken in Orange Ginger Sauce just enough to coat.
4. Place glazed chicken chunks in center of serving platter atop cooked rice. Finish with green onion, sesame seeds and a fresh orange slice to garnish.

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Sweet Orange and Ginger Chicken



#1 Ingredients:

5590 Tempura Chicken Chunks (fried)
Broccoli
Asian Menu Orange Ginger Sauce
Sesame seeds
Green onion
Long grain white rice (cooked)
Orange



#2

In a skillet or wok heat Orange Ginger Sauce.



#3

Toss chicken in sauce just enough to coat. Top with sesame seeds and green onion.



#4

Place glazed chicken chunks in center of serving platter atop cooked rice. Surround with broccoli that has been blanched in salted boiling water for 30 seconds.