



# orange chicken wok'd & rolled

## ingredients

1 fl oz	Sesame oil
1/2 fl oz	Canola oil
5 oz	Crispy fried chicken breast pieces, 1" chunks
1 tsp	Garlic, freshly chopped
1/2 tsp	Ginger, fresh chopped
3 fl oz	<b>Orange Sauce (KG5014HG)</b>
1 oz	Bamboo shoots
1/4 cup	Onions, thinly sliced
1/4 cup	Snow peas, trimmed
1 tbsp	Red bell pepper, fine diced
1 tbsp	Grated orange zest
1 tbsp	Green onion, thinly sliced
1/2 tsp	Black & white sesame seeds
3 oz	Steamed white rice

## directions

1. Heat Wok & add oils. Add chicken and cook until crispy.
2. Add garlic & ginger and toss a few times. Quickly add Orange Sauce (KG5014HG) with all remaining ingredients (except rice) and cook until well heated and incorporated.
3. Serve on a bed of steamed rice.