

Orange Chicken

A tropical chicken recipe, made with boneless chicken breast halves, orange juice, and coconut.

INGREDIENTS:

- 6 chicken breast halves, boned & skinned
- 1/2 teaspoon ground ginger
- 1 teaspoon salt
- pepper
- 6 ounces frozen concentrate orange juice
- hot cooked rice
- 1 cup shredded coconut
- 1 1/2 cups orange segments or canned, mandarin oranges
- 4 green onions, chopped

PREPARATION:

Combine chicken, ginger, salt, pepper & frozen orange juice in slow cooker. Cover and cook on LOW for 6 hours. Arrange chicken over a bed of hot cooked rice. Top with shredded coconut, orange segments and green onions. Serves 6.

Orange Chicken Recipe

Orange chicken recipe is cooked in the crockpot. Scroll down to see more chicken recipes.

INGREDIENTS:

- 3 pounds chicken parts (leg quarters, bone-in breast halves, etc.), skin removed
- 1/2 cup orange marmalade
- 1/2 cup orange juice
- 1/4 cup dry red wine
- 2 tablespoons cornstarch
- 2 tablespoons brown sugar, firmly packed
- 2 tablespoon lemon juice
- 1 teaspoon salt

PREPARATION:

Rinse chicken and pat dry; place in crockpot. Combine remaining ingredients in a bowl or 2-cup measure and pour over chicken. Cover and cook on low for 6 to 8 hours. Serve with hot cooked rice or noodles.

Suprêmes de Volaille à l'orange

Chicken with Oranges

Pronounced: soo prehm / duh / voh lah yuh / ah / lor anhj

INGREDIENTS:

- 4 (4 oz.) skinned, boneless chicken breasts
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup orange sections, coarsely chopped
- 1/4 cup orange juice
- 3 Tablespoons orange marmelade

- 1/4 teaspoon ground cinnamon

PREPARATION:

1. Place chicken between some plastic wrap and flatten to 1/4-inch thickness. Sprinkle with salt and pepper.
2. Lightly coat a non-stick skillet with some canola oil and heat over med-high heat. Add chicken and cook about 3-4 minutes, until lightly browned.
3. Reduce the heat to med-low; turn chicken and cook an additional 2 to 3 minutes.
4. Add orange sections, juice, marmalade and cinnamon and cook about 3 minutes.

To serve:

Spoon the orange mixture over the chicken and serve.

Easy Orange Chicken Stir-fry

Made with chile paste and orange juice, this recipe for Orange Chicken is great for busy weeknights. For a more traditional Chinese Orange Chicken recipe, see [Szechuan Orange Chicken with Red Chilies](#).

INGREDIENTS:

- 4 boneless, skinless chicken breast halves, cut into 1-inch cubes
- Marinade:
 - 2 tablespoons Chinese rice wine or dry sherry
 - 1 tablespoon cornstarch
- Sauce:
 - 1/3 cup orange juice*
 - 2 tablespoons dark soy sauce
 - 1 teaspoon sesame oil
 - 1 teaspoon brown sugar
 - 1/4 teaspoon chile paste
 - 1 clove garlic, minced
 - 1 slice ginger, minced
- Oil for stir-frying, as needed

PREPARATION:

Place the cubed chicken in a bowl, and add the marinade ingredients. Marinate the chicken for 30 minutes.

While the chicken is marinating, prepare the sauce ingredients and the garlic and ginger.

Heat the wok and add oil.

When oil is ready, add the garlic and ginger and stir-fry until aromatic.

Add the chicken and stir-fry until it changes color. Push up to the sides of the wok, making a well in the middle. Add the sauce.

Combine the sauce and the chicken. Stir-fry for another minute and serve hot.

*If you find the orange flavor too overpowering, try substituting a combination of orange juice and water to make 1/3 cup.

Orange Chicken Stir Fry

This easy recipe is packed full of flavor. And because you use frozen peas and cashews, there's no chopping. Dinner will be on the table in 10 minutes.

INGREDIENTS:

- 2 Tbsp. oil
- 4 boneless, skinless chicken breasts, cut into thin strips
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 1 cup orange juice
- 2 Tbsp. honey
- 1 Tbsp. cornstarch
- 1/2 cup cashew pieces

PREPARATION:

Heat oil in heavy skillet or wok. Add chicken, salt and pepper. Stir fry until chicken is cooked, 3-4 minutes. Combine orange juice, honey, and cornstarch in small bowl. Add to chicken in skillet or wok along with frozen peas.

Stir fry 2-4 minutes until sauce thickens. Stir in cashew pieces and serve over hot cooked rice or noodles. 4 servings

Orange Spiced Chicken

Orange chicken is made with brown sugar, orange juice, nutmeg, garlic and basil.

INGREDIENTS:

- 1 cup orange juice
- 2 tablespoons brown sugar
- 2 tablespoons wine vinegar
- 1/2 teaspoon nutmeg
- 1/2 teaspoon garlic powder
- 1/2 teaspoon crushed dried basil
- 1 cut-up frying chicken or 4 chicken bone-in chicken breasts
- flour seasoned with salt and pepper for dredging
- oil for frying chicken

PREPARATION:

In a saucepan, combine the orange juice, brown sugar, vinegar, nutmeg, garlic powder, and basil. Cook over medium low heat; simmer 10 minutes. Dredge chicken pieces in seasoned flour; brown in a large skillet in hot oil.

Place chicken in a shallow baking pan; pour sauce over chicken. Bake chicken at 375° for 45 minutes. Serve orange chicken recipe over rice.

Orange Sunshine Chicken Drumsticks

INGREDIENTS:

- 12 chicken drumsticks, skin removed
- 1 can frozen Orange juice concentrate

- 1 jalapeno pepper; seeded and thinly sliced, or 1 mild chopped chile pepper, such as Anaheim
- 3 tablespoons honey
- 2 tablespoons quick cooking tapioca
- 1/4 teaspoon salt
- 1 teaspoon dried minced onion, or 1 tablespoon grated fresh onion

PREPARATION:

Place chicken in slow cooker. In small bowl combine remaining ingredients; pour over chicken. Cover and cook on low about 5 hours or until tender. Spoon sauce over chicken.

Serves 6