

3-INGREDIENT ORANGE CHICKEN

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1 Cup BBQ Sauce (Sweet Baby Ray's)

1 Cup Sweet Orange Marmalade (Smucker's)

2 TBSP Soy Sauce

Crispy Chicken Ingredients:

3-4 Chicken Breasts (We used 3)

1 Cup Flour/1 Cup Cornstarch (You can use both or either/or)

2 Eggs

Oil (We used vegetable oil)

Cooking Directions

In a sauce pan, add the BBQ sauce, marmalade, and soy sauce. Turn the heat on low and let it simmer for 20 minutes, stirring a few times.

Meanwhile, cut up your chicken breasts into cubes. In one bowl beat 2 eggs, while the other bowl should mix the dry ingredients.

Dip pieces of chicken in the egg and then cover in flour/cornstarch. Set on an extra plate.

Add a thin layer of oil to a frying pan and turn your stove on medium/high heat. Once it sizzles, add the chicken to the pan. Let it cook for 3-5 minutes each side until it's brown and cooked on the inside.

Set the oily pieces on a paper towel and let drain.

Add the chicken to the sauce and toss!

Eat it on top of white rice

and enjoy. I think veggies would be good with it such as green peppers or broccoli.

My 3 other most popular chicken recipes include Chicken Bacon Ranch Pasta, Sweet and Sour Chicken, and White Chicken Enchiladas!