

## **Crispy Orange Chicken**

### **Ingredients**

- 16 ounces frozen popcorn chicken (about 4 cups)
- 1 tablespoon canola oil
- 2 medium carrots, thinly sliced
- 1 garlic clove, minced
- 1-1/2 teaspoons grated orange zest
- 1 cup orange juice
- 1/3 cup hoisin sauce
- 3 tablespoons brown sugar
- 1 tsp minced ginger root
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- Dash cayenne pepper or 1/2 to 1 tsp red pepper flakes
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- Hot cooked rice

### **Directions**

- Bake popcorn chicken according to package directions.
- Meanwhile, in a large skillet, heat oil over medium-high heat. Add carrots; cook and stir 3-5 minutes or until tender. Add garlic; cook 1 minute longer. Stir in orange zest, juice, hoisin sauce, brown sugar and seasonings; bring to a boil. Reduce heat; simmer, uncovered, 4-6 minutes or until thickened, stirring constantly.
- Add chicken to skillet; toss to coat.
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- Serve with rice.