

Asian Orange Chicken with Pork Fried Rice

Feel like Asian food but don't feel like going out? This combo will satisfy your craving. Enjoy with a Riesling from Alsace, France or the Finger Lakes of New York!

Serves 4 2 hour waiting time plus 60 minutes to prepare

Asian Orange Chicken Sauce:

1 ½ cups water
2 tablespoons orange juice
¼ cup lemon juice
⅓ cup rice vinegar
2 ½ tablespoons soy sauce
1 tablespoon grated orange zest
1 cup packed brown sugar
½ teaspoon minced fresh ginger root
½ teaspoon minced garlic
2 tablespoons chopped green onion
¼ teaspoon red pepper flakes
3 tablespoons cornstarch
2 tablespoons water

Chicken:

2 boneless, skinless chicken breasts, cut into 1/2 inch pieces
1 cup all-purpose flour
¼ teaspoon salt
¼ teaspoon pepper
3 tablespoons olive oil



1. Pour 1 1/2 cups water, orange juice, lemon juice, rice vinegar, and soy sauce into a saucepan and set over medium-high heat. Stir in the orange zest, brown sugar, ginger, garlic, chopped onion, and red pepper flakes. Bring to a boil. Remove from heat, and cool 10 to 15 minutes.
2. Place the chicken pieces into a resealable plastic bag. When contents of saucepan have cooled, pour 1 cup of sauce into bag. Reserve the remaining sauce. Seal the bag, and refrigerate at least 2 hours.
3. In another resealable plastic bag, mix the flour, salt, and pepper. Add the marinated chicken pieces, seal the bag, and shake to coat.
4. Heat the olive oil in a large skillet over medium heat. Place chicken into the skillet, and brown on both sides. Drain on a plate lined with paper towels, and cover with aluminum foil.
5. Wipe out the skillet, and add the sauce. Bring to a boil over medium-high heat. Mix together the cornstarch and 2 tablespoons water; stir into the sauce. Reduce heat to medium low, add the chicken pieces, and simmer, about 5 minutes, stirring occasionally.

Pork Fried Rice

- 1 tablespoon butter
- 1 (6 ounce) boneless pork loin chop, cut into small pieces
- 1/4 cup chopped carrot
- 1/4 cup chopped broccoli
- 1 green onion, chopped
- 1 egg, beaten
- 1 cup cold cooked rice
- 1/4 cup frozen peas
- 1 1/2 tablespoons soy sauce
- 1/8 teaspoon garlic powder
- 1 teaspoon freshly grated ginger

1. Melt butter in a large non-stick skillet over medium heat. Cook and stir pork, carrot, broccoli, peas, and green onion in melted butter until pork is cooked through, 7 to 10 minutes. Remove pork mixture to a bowl and return skillet to medium heat.
2. Scramble egg in the skillet until completely set. Return the pork mixture to the skillet. Stir rice, peas, soy sauce, garlic powder, and ginger into the pork mixture; cook and stir until heated through, 7 to 10 minutes.