

{Slow Cooker} Orange Chicken

Yield: 4 min
Total Time: 225 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-orange-chicken-recipe-crock-pot>

Ingredients:

- 2 pounds boneless skinless chicken breasts about 4-5 pieces depending on the size **see note for meatless version
- sauce Orange
- 1 cup low sodium chicken broth for meatless version use vegetable broth
- 1/3 cup low sodium soy sauce or tamari
- 2/3 cup brown sugar
- 1 Orange medium/large, or about 1/2 cup
- 1 orange medium-large, about 1/2 - 2 tablespoons
- 1/4 cup apple cider vinegar
- 2 cloves garlic minced
- 2 teaspoons minced ginger or freshly grated
- 1 teaspoon Sriracha or red pepper chili flakes, optional or to taste
- 1/2 teaspoon sesame oil
- 1/4 teaspoon white pepper
- salt
- black pepper
- cornstarch slurry
- 2 tablespoons cornstarch
- 2 tablespoons cold water
- sesame seeds
- green onion thinly sliced
- Thai chili peppers seeded, thinly sliced, optional

Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 145 milligrams
4. Fat: 10 grams
5. Fiber: 7 grams

6. Protein: 52 grams
 7. SaturatedFat: 3 grams
 8. Sodium: 1350 milligrams
 9. Sugar: 27 grams
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