

## **ORANGE CHICKEN**

(from *Artisanal Gluten-Free Cookbook*)

2/3 cup orange juice  
1/4 cup tamari wheat-free soy sauce  
1 Tablespoons dry sherry  
1 Tablespoon + 1 teaspoon brown sugar  
2 teaspoons cornstarch  
1-2 Tablespoons olive oil  
3 garlic cloves, minced  
1 Tablespoon minced fresh ginger  
zest of 1/2 orange, julienned  
4 boneless, skinless chicken breasts, cubed

Mix together the orange juice, soy sauce, sherry, brown sugar, and cornstarch in a saucepan. Stir to dissolved the cornstarch. Heat over medium heat until the mixture comes to a boil and thickens, stirring occasionally. Remove from the heat.

Heat the olive oil in a skillet over medium-high heat. Add the garlic, ginger, and zest and sauté until fragrant. Add the chicken and sauté until browned and cooked through.

Add the orange sauce to the chicken and heat through.