

# Chicken in Orange-Ginger Sauce

Recipe provided by Linda Zepeda

**Chef's Knife**  
**Shears (4-piece Carving Set)**  
**Paella Pan with Cover\***  
**1-quart Mixing Bowl**

**Cooking time:** 30 minutes

**Yield:** 6 servings

## Ingredients:

6 chicken breasts, boneless and skinless (3 pounds)  
1 cup onion, chopped  
2 tablespoons garlic, minced  
2 teaspoons ginger, minced  
2 teaspoons fresh oregano, chopped  
1 tablespoon basil leaves, cut  
2 teaspoons corn starch  
4 teaspoons white vinegar  
1 cup orange juice, freshly squeezed  
½ cup green bell pepper, cut into strips  
½ cup red bell pepper, cut into strips  
1 cup orange, peeled and segmented  
12 to 15 fresh green beans (about ½ pound)  
Salt and black pepper to taste

## Directions:

With the Chef's Knife, cut ingredients according to the instructions (you may use the Shears to cut basil leaves). Preheat Paella Pan at medium-high heat for 3 minutes. Reduce temperature to medium, add chicken breasts and brown both sides (approximately 8 minutes on one side and 6 minutes on the other).

Remove Paella Pan from the stove. Carefully transfer chicken breasts to a cutting board, chop them with the Chef's Knife and place them back on the skillet. Add onion, garlic, ginger, oregano and basil; sauté for 3 minutes at medium heat; season with salt and black pepper to taste.

In the 1-quart Mixing Bowl, combine corn starch, vinegar and orange juice. Add this mixture to the skillet and cook until thicken, while constantly stirring (about 5 minutes). Add bell peppers, orange segments and green beans. Cover the Paella Pan with the Redi-Temp® valve closed. Cook at low heat for 8 minutes. Chicken may be served over rice.

**\*Tip:** You may also try making this recipe with the RoyalCore Electric Skillet.

