Orange Chicken

ingredients:

- 1-1/2c water
- 1/4c freshly squeezed orange juice
- 2T freshly squeezed lemon juice
- 1T orange zest
- 1/4c rice wine vinegar
- 2T soy sauce
- 1/2c brown sugar
- 1/2t fresh ginger, minced (or grated)
- 1 garlic clove, chopped
- 2T green onions, sliced thinly
- 1/4t red pepper flakes (or more if you like it hot)
- 2T cornstarch
- 2T cold water
- 1 Package Tyson® Any'tizers® Popcorn Chicken, 24 oz.

directions:

- Combine all the ingredients except cornstarch and cold water in a small saucepan. Bring to a boil over medium heat. In a small bowl stir together cold water and cornstarch with a fork, breaking up any clumps.
- Pour cornstarch mixture into boiling sauce and whisk until thickened.
- Keep sauce warm over low heat while you make the popcorn chicken.
- Pour the hot orange sauce over the popcorn chicken and stir to coat.
- Top with sliced green onions and serve promptly over steamed rice.

Adapted from From Scratch to Plate