

General Tso Chicken



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Serves: 5-6



Prep & Cook Time: 20 minutes

Ingredients

30 pcs (600g) Reuven Fully Cooked Karaage (Product Code 10610)
1/4 cup (60 ml) dark soy sauce
1/4 cup (60 ml) chinese cooking wine
3 tbsp(45 ml) rice wine vinegar
1/4 cup (60 ml) chicken stock
1/4 cup (60 ml) sugar
1 tsp (5 ml) sesame oil
1 tbsp (15 ml) corn starch
1 tbsp (15 ml) cold water
6 green onions, sliced on the bias
1 tbsp (15 ml) vegetable oil
4 cloves garlic, minced
2" ginger, minced
10 arbol chilies, dried, cut in half
3 cups Basmati rice, prepare as directed
2 tbsp (30 ml) sesame seeds (optional)



Preparation Instructions

Prepare Karaage as directed and keep warm. Slice green onions; keep green and white slices separate. In a bowl combine soy sauce, rice wine vinegar, chinese cooking wine, chicken stock, sugar, sesame oil and set aside. Heat wok over medium heat; add vegetable oil, garlic, ginger and white green onion slices. Sautee for 2 minutes. Add arbol chilies and soy sauce mixture, stir to combine and simmer over medium heat for 5 minutes. In a small bowl combine cornstarch and cold water, mix to create a slurry. Add slurry mixture to wok, stir to combine and continue to heat for 1 minute until liquid has thickened. Add prepared Karaage and greens of green onion slices (set 2 tbsp aside for garnish). Add Karaage and toss until well sauced. Serve over prepared rice, top with green onion slices and sesame seeds (optional).