



Easy Orange Chicken & Fried Rice

INGREDIENTS

1 (29-oz.) pkg. Hy-Vee frozen fully cooked popcorn chicken

1 (11.8-oz.) bottle Culinary Tours orange sauce

¼ cup Culinary Tours sweet Thai-style chili sauce

1 tbsp orange zest

1 tbsp fresh orange juice

1 ½ (1-qt.) container Hy-Vee Kitchen fried rice, for serving

green onions, for garnish

PREPARATION

- 1** Preheat oven to 400°. Spread popcorn chicken in a single layer on large rimmed baking pan. Bake for 20 minutes or until very crispy, stirring halfway through. Transfer chicken to a large bowl.
- 2** Combine orange sauce, chili sauce, and orange zest and juice in a small saucepan; heat over medium-low heat until warm, stirring occasionally. Reheat fried rice in the microwave if needed.
- 3** Pour sauce over chicken; toss to coat. Serve over fried rice. Garnish with green onions, if desired.

NUTRITION FACTS

Calories: 480
Total Fat: 20g
Saturated Fat: 3.5g
Trans Fat: 0g
Cholesterol: 50mg

Sodium: 1180mg
Carbohydrates: 56g
Fiber: 0g
Sugar: 27g
Protein: 21g