

## Orange chicken

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### Stars of the recipe:

- 1/2 bag of popcorn chicken, baked according to package directions
- 1 TBSP. of vegetable oil
- 1/2 bag of frozen onion-pepper mix
- 1 bottle of orange ginger marinade (**Found in ethnic food aisle. I used LaChoy's brand.**)
- 1 cup of cooked rice

### Steps:

1. Cook the chicken according to package.
2. Meanwhile, heat oil in skillet. Add the onion-pepper mixture. Cook until tender crisp.
3. Pour 1 to 1/2 cups of the marinade in the skillet (**I used the whole bottle.**)
4. Add the chicken and stir until combined.
5. Serve over cooked rice.