

Orange Ginger Chicken Stir-Fry

- 2 boneless skinless chicken breasts, cut into strips
- ¼ tsp salt
- ¼ tsp pepper
- 1 tbsp cornstarch
- 4 tsp soy sauce, divided, sodium-reduced
- ½ cup **B.R. Cohn Ginger White Balsamic Vinegar**
- ¼ tsp hot pepper flakes
- 1 ½ cups uncooked jasmine rice
- 1 tsp orange zest
- 1 tbsp orange juice
- 1 tsp fresh ginger, chopped
- 2 tbsp **B.R. Cohn Grapeseed Oil**
- 2 cups frozen stir-fry blend vegetables
- sliced green onion, for garnish

Prepare Ginger orange sauce: Stir orange zest, orange juice, chopped ginger, and ½ cup ginger white balsamic vinegar. Cover and chill for 5 mins. Season chicken with salt and pepper. Stir cornstarch with half the soy sauce and hot pepper flakes until smooth. Coat chicken in soy mixture and let sit for 5 minutes. Meanwhile, cook rice according to package instructions. Stir orange-ginger sauce with the remaining soy sauce and **B.R. Cohn Ginger White Balsamic Vinegar** and ⅓ cup water. Heat half the grapeseed oil in a large, nonstick skillet over medium-high heat. Add chicken and cook, stirring until evenly browned. Remove from pan and reserve. Add remaining **B.R. Cohn Grapeseed Oil** and frozen vegetables to skillet; stir-fry on high for 5 minutes. Add reserved chicken and sauce mixture. Cook, stirring, until vegetables are well coated and chicken is fully cooked. Remove from heat and top with green onions. Serve over rice.



20 Mins



Serves 4



Pairs with **B.R. Cohn Carneros Reserve Chardonnay**

B.R. COHN WINERY & OLIVE OIL COMPANY



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