

# ROASTED CHICKEN WITH SESAME, PEANUT & ORANGE

INSPIRED BY SYDNEY FROM FX'S *THE BEAR*

BY COURTNEY STORER



## THE BEAR

CHEF'S EDIT EVENT

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# Ingredients

## OVEN ROASTED CHICKEN

- 1 Package of Just Bare® Oven Roasted Chicken Bites

## SESAME, PEANUT & ORANGE SAUCE

- 3 tbsp chili crisp
- 1 tbsp sesame oil
- ¼ yellow onion
- 1 bunch green onions
- 5 cloves garlic
- 2 tbsp sesame paste or tahini
- 3 tbsp creamy peanut butter
- ½ orange, juiced
- 1 tsp cumin seeds
- ¼ cup sweet seasoned rice vinegar
- 2 tbsp soy sauce
- 2 tbsp roasted sesame seeds

# Instructions

- 1 In a large enamel or sauté pan, start with chili crisp and sesame oil on medium-low heat with the yellow onion and garlic.
- 2 Cook on low for about 4-5 minutes, stirring with a wooden spoon.
- 3 Once the onion is cooked down, add in the cumin seeds.
- 4 Add the soy sauce and sesame paste.
- 5 With the burner still on low add the creamy peanut butter.
- 6 Add 1½ cups of water, staying on low heat.
- 7 Add the juice of half an orange.
- 8 Add the sweet seasoned rice vinegar.
- 9 Keep the burner on low, but remove the pan with the sauce.
- 10 In a skillet, add one tablespoon of oil to the pan.
- 11 Place frozen chicken pieces in the skillet in a single layer. Cover immediately.
- 12 Keep covered for 4 minutes, flip pieces and heat an additional 4 minutes.