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Mandarin Chicken

Sauce Ingredients:

- ½ cup organic, frozen orange juice concentrate, thawed (do not dilute)
- Zest of 1 orange
- 2 tbsp coconut aminos
- 1 tbsp walnut or olive oil
- 2 garlic cloves, minced
- 1 tbsp raw honey
- ¼ teas red chili pepper flakes

Chicken Ingredients:

- 2 lbs boneless, skinless chicken thighs, cubed
- 1 tbsp coconut oil
- ½ teas onion powder
- Sea salt to taste

Optional Ingredients:

- Diced green onions
- Sesame seeds
- Fresh bean sprouts

Directions:

1. Place the sauce ingredients in a small bowl, mix, and set aside.
2. Sauté the chicken ingredients in the coconut oil until golden brown, about 5 minutes.
3. Add the sauce to the chicken and stir so that the chicken is completely covered. Turn the heat down to medium heat and simmer the sauce uncovered (about 5 minutes) until the sauce has thickened a bit and really sticks to the chicken.
4. Place the chicken on serving dish and add the optional toppings.