



Mandarin Orange Chicken

Crispy, juicy chicken battered and glazed with Mandarin Orange Sauce.

Preparation

Place a single layer of chicken on baking sheet. Heat at 400°F for 16-20 minutes or until golden brown and internal temperature reaches 165°F. Place the sauce bags in hot water or steamer until hot. Do not place the sauce bags in rapidly boiling water. Add sauce to chicken just prior to serving. Mix thoroughly to coat all chicken pieces.

Serve over bed of Ling's Chow Mein Noodles for best Results!!