

## Chilli Orange Chicken Thighs

- 5 chicken thighs, boned and skinless
- 2 tbsp. light soy sauce
- 1 tbsp. shaoxing wine (can replace with dry sherry)
- sea salt
- 1 tbsp. olive oil
- 1 onion, sliced
- 2 carrots, peeled and julienned
- 2" chunk of ginger, peeled and julienned
- 2 cloves of garlic, finely sliced
- 1 red chilli, sliced
- 1 tsp. sesame oil
- 1 tbsp. sugar
- 150ml orange juice

### Method

- Marinate the chicken with the soy, shaoxing wine and season with salt. Place into the fridge for a few hours.
- Heat the olive oil. Add the chicken and marinade, brown for a few minutes on each side.
- Add the onions, stir and cook for 2 minutes.
- Add carrots, ginger, garlic and chilli, mix well.
- Drizzle in the sesame oil and the sugar. Let the chicken caramelize a little. I cooked mine for around 8-10 minutes, turning and making sure it did not stick.
- Pour in the orange juice, shake the pan so everything gets incorporated.
- Let this juice reduce a little then serve with rice and an extra drizzle of sesame oil.