

Chicken Tenders with Orange Lime and Ginger Sauce



26677 S Highway 66, Unit A
Claremore, OK 74019

918-266-1604
www.66nuts.com

Ingredients

- 3 large chicken breasts
- 3 large eggs
- 1 fresh lime
- 2 Tbsp soy sauce or tamari
- 2 Tbsp rice vinegar
- 2-3 cups flour
- ¼ cup cornstarch
- 4-6 cups vegetable oil for frying
- Orange, Lime and Ginger Marmalade



Directions

- Clean chicken breasts, cut into strips, and mix in a bowl with juice of 1 lime and large pinch of salt and black pepper.
- Prepare a large pot with oil for frying, heat to 350 degrees Fahrenheit
- In a large bowl, combine flour, cornstarch and 2 Tbsp salt
- In a separate bowl, whisk the eggs
- One by one, coat chicken strips in the flour mix, whisked eggs, and flour again, tapping to remove excess coating.
- Fry five chicken strips at a time in the hot oil until golden brown and their internal temperature reaches 165 degrees Fahrenheit, turning strips half way through to ensure even cooking.
- Place chicken tenders on paper towels to absorb excess oil, then plate on serving dish.
- In a small bowl, combine ½ jar Blake Hill's Orange, Lime and Ginger Marmalade, soy sauce and rice vinegar.
- Brush chicken tenders with marmalade sauce or use Marmalade sauce as a dip and enjoy!