

# Orange Flavored Chicken

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  1  
h 20 m

Serves:  4

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Passover

Source: The Heimishe

Kitchen (Nitra Cookbook)

Breaded chicken is lightly fried and then cooked on the stove in a sweet orange sauce. Includes instructions for making ahead and freezing.

## Ingredients (5)

### Main ingredients

- 2–3 chickens, cut in quarters
- Yehuda Matzo Meal**, enough to coat the chicken pieces
- 1/3 cup oil
- 1 cup orange juice
- Gefen Paprika** (optional)

## Start Cooking

### Prepare the Chicken

1. Coat chicken with matzo meal.
2. Heat oil in large frying pan, and fry each piece of chicken over medium heat until golden.
3. Place fried chicken into large, clean skillet. Add orange juice and cover pan tightly.
4. Cook one hour or until tender.
5. To serve, arrange chicken on platter. Spoon gravy over chicken when serving.

### To Make Ahead

1. Freeze fried chicken pieces.
2. Prior to use, thaw partially and add orange juice.
3. Cook over low heat until tender.

### Credits

Styling and Photography by Faigy Feldman