

# Fakeout Takeout Chinese Chicken

Recipe By Naomi Elberg



Cooking and Prep:  40  
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Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Source: Kosher.com

Exclusive

Cuisines: Chinese

A family-friendly meal that appeals to even the pickiest of eaters. This meal takes only minutes to put together and can even pass for takeout! For those who don't want their chicken in sauce it can simply be used as a dipping sauce.

## Ingredients (14)

### Main ingredients

- 1 tablespoon neutral oil (peanut, grape, avocado or canola)
- 3 cubes **Gefen Frozen Garlic** or 3 cloves minced
- 3 cubes **Dorot Gardens Frozen Ginger** or 1 tablespoon fresh crushed ginger
- 1/4 cup honey
- 1/2 cup **Haddar Less Sodium Soy Sauce**
- 2 tablespoons light brown sugar

- 2 tablespoons Gefen Cornstarch
  - 1/2 cup water
  - 1-2 teaspoons sesame oil
  - 1/3 bag Meal Mart Chicken Nuggets
  - sesame seeds
  - green onion slices
  - white rice
  - veggies of choice
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## Start Cooking

### Prepare the Chicken

1. In a small saucepan over a medium flame, heat one tablespoon neutral oil and add three cloves each of Gefen brand frozen garlic and ginger cubes. Sauté until fragrant.
2. Combine honey, reduced sodium soy sauce, and brown sugar. Add to garlic and ginger. Mix well and bring to a light boil.
3. Meanwhile make a slurry (thickener) by combining (cold) water and two tablespoons corn starch. Shake in a jar or whisk well.
4. When the mixture comes to a boil, add your slurry and again whisk well to remove any lumps. Your sauce will begin to thicken. Add sesame oil. If your sauce is too thick, you can add extra water.
5. Coat chicken in sauce and serve over white rice and or steamed vegetables sprinkle with sesame seeds and garnish with sliced green onions.

#### Tip:

Time Saver: Microwaveable frozen rice bags are a must have in my freezer at all times.

#### Credits

Photography: Paul Primeau Photography