

# Indonesian Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		salad oil
1	medium	green onion - thinly sliced
1		garlic clove - minced
1	medium	lime
1	medium	orange
2	tablespoons	soy sauce
1	tablespoon	honey
1/2	teaspoon	crushed red pepper
1/2	teaspoon	ground cumin
1/2	teaspoon	ground coriander
4	medium	skinless boneless chicken breast
1	cup	long-grain white rice
1	teaspoon	cornstarch

Heat 1 teaspoon salad oil in a 12 inch skillet over med heat; add green onion and garlic and cook for 2-3 minutes. Spoon mixture into bowl.

Grate peel and squeeze juice from lime and orange. Set aside orange juice. Add lime juice, lime and orange peels to bowl with green onion; stir in soy sauce, honey, crushed red pepper, cumin and coriander.

Cut breasts into 1/2" wide strips; add to spice mixture in bowl. Cover and marinate 15 minutes.

Prepare rice.

With slotted spoon, remove chicken from marinade; reserve marinade. In same skillet over high heat, add 2 teaspoons salad oil. Cook chicken, stirring quickly and constantly, 5 minutes. Remove chicken.

In cup, mix cornstarch with orange juice. Add cornstarch mixture and reserved marinade to skillet over med heat, cook until mixture boils and thickens slightly. Return chicken to skillet and cook through. Serve with rice.