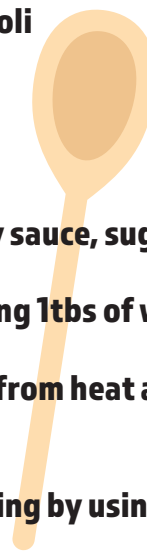# ShopRite

KIDZ COOK

Recipe of the Week!

Orange Chicken with Broccoli

Ingredients

- ½ tsp sesame oil
- 4 tsp soy sauce
- 5 tbsp granulated sugar
- 5 tbsp white vinegar
- Zest of ½ an orange
- 1 tbsp water
- 1 tbsp cornstarch
- 1 lb ground chicken
- 1 tbs ginger
- 2 tsp garlic minced
- 1/4 tsp hot red chili pepper
- 1 tbs rice wine
- 1 lb fresh broccoli

Directions

1. To make the sauce combine the rice wine, 2 tbsp water, sesame oil, soy sauce, sugar, white vinegar and orange zest.
2. To make the cornstarch mixture, dissolve 1 tbsp cornstarch in remaining 1tbs of water and set aside.
3. Chop and sautée broccoli for a few minutes in 2 tbs oil in pan, remove from heat and set aside to add in later.
4. To a large saucepan add 1bs oil and ground chicken.
5. Cook until a good crust forms before breaking apart, then finish cooking by using a spatula for an additional 2-3 minutes.
6. Once the chicken is cooked add the ginger, garlic, crushed red pepper and cook for 10 more seconds.
7. Add the orange sauce in and bring to a boil.
8. Add the cornstarch mixture to the pan and cook for a few seconds more until sauce thickens add broccoli back into dish.

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KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Air Fried Chicken Egg Rolls

Ingredients

- 2 lbs ground chicken
- 6 egg roll wrappers
- 16 oz package coleslaw mix
- 1 egg
- Low sodium soy sauce
- 1 tsp cup minced garlic
- Spray oil
- 1 tsp ground ginger
- 1 tsp sugar

Directions

1. Preheat air fryer to 350 degrees and cook for 15 minutes.
2. In a small bowl, mix sauce sauce, garlic chicken, ginger and sugar; fold in chicken. and coleslaw mix until well combined.
3. Add into cooking pan and cook until chicken is cooked through.
4. Lay one egg wrapper with point towards you.
5. Fill with 3 tsp of the chicken mixture.
6. Fold bottom point up over filling and roll once.
7. Fold in right and left points.
8. Brush top with beaten egg and finish rolling.
9. Repeat until all 6 rolls are done.

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Enjoy!