

Orange – Ginger Chicken with Almonds

Preparation time: 4 minutes

Cooking time: 3 1/2 minutes

Serves 2

- Ingredients:
 - 1 boneless, skinless chicken breast halves (6 – 8 oz.), cut into 1-inch cubes
 - ½ cup diced carrots
 - ¼ cup orange marmalade
 - 1/2 tsp. vinegar
 - 1/2 tsp. corn starch
 - 1/2 tsp. ground coriander
 - 1/4 tsp. ground ginger
 - ¼ tsp. garlic powder
 - Salt and pepper to taste
- Garnish
 - Sliced scallions
 - Almond slivers
- Directions
 - Combine all ingredients, except garnish, in a medium Steamfast Bag and seal the bag
 - Shake gently to distribute ingredients and place bag in microwave
 - Cook on HIGH for 3 ½ minutes or until chicken is cooked through, with no trace of pink. (If needed, add more time in 30 sec increments)
 - Allow bag to stand 1 minute before handling
 - Carefully open bag and pour out content
 - Garnish with some sliced scallions and a handful of almond slivers. Enjoy!