



## Sesame Chicken



### Ingredients Serves 3

- 1 C. **Sesame Sauce** (see below)
- 2 lbs. Chicken breast (or thigh), skinless, boneless, 1" x 1" x 1/2" thick
- 1 1/4 C. **Crispy Seasoning Batter** (Starport 354)
- 5/8 C. Toasted sesame seeds, divided
- 3 Tbsp. **Marinade Seasoning** (Gluten Free Starport 356)
- 3 Tbsp. Vegetable oil for marinade
- 3 Tbsp. Water for marinade
- 1 ea. Red bell pepper, 1" x 1"
- 4 stalks Green onions, chopped and minced
- 5 sprigs Cilantro, chopped and minced
- 1 Tbsp. Garlic, minced
- 1/2 C. **Garlic Sesame Marinade & Glaze** (Starport 209)
- 1/4 C. **Hawaiian Sweet and Sour Sauce** (Starport 215)
- 1/4 C. Rice vinegar
- 1/4 C. Sugar
- 2 oz. Fried rice noodles for garnish, optional

### Instructions

1. Mix 3 Tbsp. each of **Marinade Seasoning**, oil and water in a bowl.
2. Add marinade mixture to chicken pieces, mix well and marinate for an hour or more. Refrigerate until ready to use.
3. Mix **Sesame Sauce** as described below and set aside.
4. Mix 1 1/4 C. **Crispy Seasoning Batter**, 1/4 C sesame seeds, 3 Tbsp. chopped cilantro and 1 1/2 C. of water and set aside. Reserve 1/4 C. of batter for red bell peppers.
5. Divide marinated chicken into 4 batches. Dip in batter and drop individually into deep fryer to separate nuggets. Fry each batch at 370°F for 2 minutes. Remove and drain.
6. Just before serving, re-fry each batch for 3-4 minutes until golden and crispy. Remove and drain.
7. Dip red bell peppers in 1/4 C batter and deep fry for 3 minutes just before serving.
8. Plate chicken and red bell peppers on a bed of fried rice noodles. Drizzle with 1/2 C. **Sesame Sauce** and garnish with chopped green onions and sesame seeds. Optional: toss chicken and peppers in sauce, then plate.
9. Serve remaining **Sesame Sauce** in small dishes for dipping.



Option: Coat chicken with Sesame Sauce instead of drizzle with sauce prior to serving.

### Sesame Sauce:

In a small pot, mix 1/2 C. **Garlic Sesame Marinade & Glaze**, 1/4 C. **Hawaiian Sweet and Sauce**, 1/4 C. rice vinegar and 1/4 C. sugar. Heat sauce on medium heat, boil and reduce sauce until slightly thickened. Remove and place in a bowl. Before serving, add 1/4 C. sesame seeds and 2 Tbsp. chopped green onions.