**Orange Chicken Stir Fry**

**Ingredients**

**For the Rice:**

1 ½ cups white rice

3 cups water

**For the Sauce:**

½ cup orange juice

2 Tbsp. Rice Vinegar

2 Tbsp. Sesame oil

2 Tbsp. Soy sauce

1 Tbsp. Chili paste

1 Tbsp. Sugar

1 Tbsp. Cornstarch

**For the Chicken and Veggies:**

1 Tbsp. vegetable oil

1/2 onion, sliced

1 bell pepper, sliced

1/4 cup water chestnuts

1 Tbsp. minced fresh ginger

2 garlic cloves, minced

1 boneless skinless chicken breast, cut into bite-sized pieces

**Directions**

**For the Rice:**

Combine 1 ½ cups rice and 3 cups of water in a large saucepot. Bring to a boil, then reduce to a simmer and cover with the lid. Let the rice cook for 15 minutes over medium heat with the lid on. Turn the heat off and let the rice sit with the lid on for 5 more minutes. Fluff with a fork before serving.

**For the Sauce:**

Combine all the ingredients in a small bowl, mix with a fork or whisk to combine, and set aside.

**For the Stir Fry:**

Preheat a large skillet over medium heat and add oil. Place onion slices and bell pepper in the skillet and sauté for about two minutes, or until slightly golden. Next, add the water chestnuts, ginger, and garlic and sauté for about 30 seconds, or until fragrant.

*Remove the vegetables from the pan, place on a plate, and set aside.*

In the same plan, cook the chicken over medium heat until golden brown and cooked through. Add the sauce and bring the sauce to a simmer. Add the cooked vegetables and stir to combine.

Serve over rice.