



ORANGE STIR-FRY SAUCE

SERVES: 8 (approx. 2 Tbsp. each) **Prep Time: 10 min. Cooking Time: 28 min.**

CONTAINER EQUIVALENTS: ½

Ever had Chinese orange chicken? It's delicious, but sadly not Fix-approved—until now! Use this pre-made sauce to add that orange flavor to any perfectly portioned bowl. You can portion it into a muffin pan, freeze, then store frozen sauce portions in a freezer bag for up to 3 months! Just cook up a batch and have it on hand for whenever you need to spice up your next quick meal.

- 1 Tbsp.** rice vinegar
- 2 Tbsp.** coconut sugar
- ¾ cup** low-sodium organic vegetable broth
- ½ cup** 100% orange juice
- 2 Tbsp.** reduced-sodium tamari soy sauce
- 1 Tbsp.** orange marmalade
- ½ tsp.** garlic powder
- ½ tsp.** ground ginger
- 1 pinch** ground cayenne pepper (optional)
- 1 Tbsp.** cornstarch (preferably GMO-free) +
1 Tbsp. water (combine to make
a slurry)
- ½ tsp.** sesame oil

- 1.** Heat vinegar and sugar in small saucepan over medium-high heat. Bring to a gentle boil; gently boil, stirring constantly, for 1 to 2 minutes, or until sugar caramelizes and forms a thick syrup.
- 2.** Add broth, orange juice, soy sauce, marmalade, garlic powder, ginger, and cayenne pepper (if desired). Bring to a boil. Reduce heat to medium-low; gently boil for 15 minutes to reduce sauce.
- 3.** Add cornstarch slurry. Whisk to blend; gently boil for 1 minute, or until sauce thickens. Remove from heat.
- 4.** Add oil; mix well.

RECIPE NOTE:

- You're going to be tempted to skip the first step, but don't overlook its importance. Caramelizing the sugar and vinegar together raises the temperature above the boiling point of the actual sauce. This drives off the harsher flavor in the vinegar, leaving behind only a pleasant tang while coaxing out deeper flavors from the sugar, and it makes all the difference. Otherwise, you end up with a sauce that smells and tastes of hot vinegar—yuck!

NUTRITIONAL INFORMATION (per serving): **Calories: 38 Total Fat: 0 g Saturated Fat: 0 g Cholesterol: 0 mg Sodium: 130 mg Carbohydrates: 8 g Fiber: 0 g Sugars: 6 g Protein: 0 g**

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