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Chile peppers just make life better. They sizzle, they brighten, and they enliven everything.

MAX'S SWEET AND SPICY ORANGE-CHILE CHICKEN with SUGAR SNAP PEAS

For a meatless version, use vegetarian chicken strips in place of the chicken. This would be nice with some fragrant jasmine rice.

4 servings

- 1 8-ounce package stingless sugar snap peas
- 1 tablespoon red wine vinegar
- ½ teaspoon cornstarch
- 1/3 cup frozen orange juice concentrate, thawed
- 1 pound chicken cutlets cut crosswise into 1/3- to ½-inch-wide strips
- Kosher salt
- Freshly ground black pepper
- 1 1/2 tablespoons Asian sesame oil, divided
- 6 green onions, thinly sliced
- 1 tablespoon minced peeled fresh ginger
- 1 tablespoon finely chopped garlic
- 1 tablespoon Max's Black Gold Arbol Sesame Chile sauce
- 2 teaspoons soy sauce (do not use sodium-reduced)
- 1 1/2 teaspoons finely grated orange peel

Place sugar snap peas and 1 cup water in a large nonstick skillet; sprinkle with kosher salt and pepper. Bring to boil; cook until sugar snap peas are just crisp-tender, stirring often, 1 to 2 minutes. Pour contents of skillet into sieve. Drain peas and transfer to a large bowl.

Stir vinegar and cornstarch in a small cup until cornstarch dissolves. Mix in orange concentrate. Sprinkle chicken all over with salt and pepper. Heat 1 tablespoon sesame oil in the same skillet over medium-high heat. Add chicken. Sauté until just cooked through and beginning to brown in spots, tossing often, about 4 minutes. Using a slotted spoon, transfer the chicken to the bowl with peas. Add remaining ½ tablespoon oil to same skillet. Add the green onions, ginger, and garlic; stir 1 minute. Add the orange concentrate mixture, Max's arbol-sesame chile sauce, soy sauce, and orange peel and stir to blend. Return chicken and peas to skillet. Toss until sauce thickens slightly and coats chicken and sugar snap peas, about 2 minutes. Season to taste with more salt and pepper and serve.

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