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## ***Passover Crispy Orange Chicken with Ginger and Honey***

*By Debbie Kornberg*

*This delicious Passover chicken dish is always a hit! The orange, ginger and honey play well together and the crispy matza meal coating around the chicken ensures it stays moist while waiting to be served to your guests.*

(Serves 8)

### **Ingredients:**

4 Boneless breast chicken pieces cut in half  
1 cup Matza meal  
1 Tbsp. Potato starch  
2 Tbsp. heaping, **The Spice Way Onion Powder**  
1/2 tsp. **The Spice Way Ground Turmeric**  
1/4 tsp. **The Spice Way Ground Cumin**  
1 tsp. heaping, **The Spice Way Dead Sea Salt**  
4 eggs  
1 1/2 cup Vegetable oil  
1/8 cup **The Spice Way House Blend Olive Oil**  
1/2 cup Orange juice  
1/4 cup **The Spice Way Honey**  
1 Tbsp. **The Spice Way Ground Ginger**  
2 oranges  
Chopped parsley for garnish

### **Instructions:**

1. Preheat oven to 350 degrees.
2. In a bowl combine matza meal, potato starch, onion powder, garlic powder and salt. Mix well.
3. In a separate bowl, crack eggs and whisk well.
4. In a large frying pan, place vegetable oil and put on medium high heat. Make sure oil is hot.
5. Dip chicken breast in egg and have it well coated and then dip into the matza meal blend so it is well coated.
6. Place coated chicken into hot frying pan and cook until it is a deep golden brown.
7. Once chicken is cooked place on a dish with a paper towel to allow excess oil to drain.
8. In a third bowl, using a whisk combine olive oil, orange juice, honey and ground ginger.
9. Using a zester, zest the skin of half of an orange into the sauce and mix well.
10. Place cooked chicken in a Pyrex dish and carefully sauce orange -ginger sauce around the chicken.
11. Slice 1 1/2 remaining oranges into to half slices and place around the chicken.
12. Place in oven and cook for approximately 40 minutes.
13. Place on a serving dish and garnish with parsley. **Hag Sameah – Happy Passover!**



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