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Glazed Ginger-Garlic Chicken

Ingredients

6-8 chicken breasts - sliced into thin pieces
3 to 4 tbsp olive oil
1 tbsp fresh ginger - finely chopped
2 cloves garlic - finely chopped
1 tbsp garlic paste
1 tsp ginger paste
2 tbsp juice - lemon
1 tsp lemon zest
1 tsp juice - orange
1 tsp orange peel - chopped
4 1/2 tbsp honey
1/2 tsp sugar
1 tbsp soy
7 tbsp balsamic vinegar

Preparation

1. Keeping aside the chicken, lemon zest and orange peels, incorporate all the ingredients mentioned in a large bowl.
2. Then, add the chicken to the mix.
3. Allow the mix to coat all the chicken pieces well.
4. After that let the chicken marinate in the mix for around 30 minutes or until ready to cook.
5. Then place a large frying pan over medium to high heat.
6. Fry the chicken in batches until golden brown and properly cooked.
7. Once done, serve on a plate and garnish with the lemon zest and orange peels.
8. Best eaten hot with some chinese fried rice.

Cooks Note