



# MANDARIN TERIYAKI SAUCE

## MANDARIN TERIYAKI DIPPING SAUCE

**PREP TIME: 2 minutes**    **COOKING TIME: 1 minute**    **1/2 cup serving**

**INGREDIENTS:**

1/2 cup                      Panda Express Mandarin Teriyaki Sauce

**DIRECTIONS:**

**For hot dipping**

1. Heat 1/2 cup Panda Express Mandarin Teriyaki Sauce in microwave on high power for 1 minute and serve.

**For cold dipping**

1. Pour desired amount into bowl and serve.



## MANDARIN TERIYAKI CHICKEN

**PREP TIME: 10 minutes**    **COOKING TIME: 10 minutes**    **2 servings**

**INGREDIENTS:**

1 lb                      Boneless Chicken Thigh Meat  
2 cup\*                      Panda Express Mandarin Teriyaki Sauce

\*(Use 1/2 cup sauce for marinade and 1/2 cup for glaze)



**PREPARATION:**

1. Marinade 1 lb Boneless Chicken Thigh Meat with 1/2 cup sauce.
2. Cover and refrigerate for 30 mins.

**DIRECTIONS:**

1. Grill marinated chicken till cooked.
2. Cut cooked chicken into strips.
3. Heat 1/2 cup Panda Express Mandarin Teriyaki Sauce over low flame. Do not over boil sauce.
4. Pour 1/2 cup heated Panda Express Mandarin Teriyaki Sauce over cooked chicken strips to coat.
5. Ready to serve with your favorite rice or noodles.



# MANDARIN TERIYAKI SAUCE

## HOT AND SOUR CHICKEN RAGU WITH MANDARIN TERIYAKI SAUCE

**PREP TIME: 15 minutes COOKING TIME: 15 minutes 4 servings**

### INGREDIENTS:

1 lb Boneless, Skinless Chicken Thighs,  
Cut Into 1-inch Chunks  
3 Cloves Garlic, Minced  
1/2 tsp Crushed Red Pepper Flakes  
1 tbsp Canola or Peanut Oil  
4 oz Fresh Shiitake Mushrooms, Stemmed,  
Caps Thickly Sliced  
1 cup Reduced Sodium Chicken Broth  
1/2 cup Panda Express Mandarin Teriyaki Sauce  
2 tbsp Rice Vinegar  
2 cups Sliced Napa or Savoy Cabbage



### DIRECTIONS:

1. Toss chicken with garlic and pepper flakes. Heat oil in a large deep skillet over medium-high heat until hot. Add chicken mixture and cook, stirring frequently, 3 minutes or until chicken is no longer pink. Add mushrooms, cook and stir 1 minute.
2. Add broth, sauce and vinegar; bring to a boil over high heat stirring once. Reduce heat and simmer gently until chicken is cooked through, about 8 minutes. Stir in cabbage, cook and stir 2 minutes.



## VEGETABLE LO MEIN WITH MANDARIN TERIYAKI SAUCE

**PREP TIME: 15 minutes COOKING TIME: 10 minutes 2 main dish servings or 4 side dish servings**

### INGREDIENTS:

6 oz Regular or Multi-grain Thin Spaghetti,  
Cooked and Drained  
1 tbsp Dark Sesame Oil  
1 tbsp Canola or Peanut Oil  
1 Red or Yellow Bell Pepper,  
Cut Into Short, Thin Strips  
1/2 cup Chopped Yellow or Red Onion  
2 cups Sliced Baby Bok Choy  
1/2 cup Panda Express Mandarin Teriyaki Sauce



### DIRECTIONS:

1. Toss hot cooked spaghetti with sesame oil and set aside.
2. Heat canola oil in a large, deep skillet over medium heat until hot. Add bell pepper and onion and stir-fry 3 minutes. Add bok choy and stir-fry 2 minutes or until vegetables are crisp-tender.
3. Stir in sauce and cook for 1 minute. Stir in reserved noodles, toss well with vegetables and heat through, 1 to 2 minutes.



# MANDARIN TERIYAKI SAUCE

## PEANUT TOFU AND VEGETABLE STIR-FRY WITH MANDARIN TERIYAKI SAUCE

**PREP TIME: 15 minutes COOKING TIME: 8 minutes**

**2 main dish servings or  
4 side dish servings**

### INGREDIENTS:

1/3 cup Panda Express Mandarin Sauce  
2 tbsp Peanut Butter  
1 (14 oz) Package Extra Firm Tofu  
1 tbsp Canola or Peanut Oil  
1 Red or Yellow Bell Pepper,  
Cut Into Short, Thin Strips  
1 cup Chopped Onion  
3 cups Baby or Torn Spinach Leaves  
1/4 cup Cocktail Peanuts



### DIRECTIONS:

1. Whisk together sauce and peanut butter in a small bowl.
2. Drain tofu and press between paper towels to remove excess moisture. Cut block into 1-inch pieces.
3. Heat oil in a large deep skillet over medium-high heat until hot. Add bell pepper and onion and stir-fry 3 to 4 minutes or until crisp-tender. Add tofu, reduce heat to medium and stir-fry 1 minute. Add sauce and cook, tossing occasionally, until sauce thickens and tofu is heated through. Stir in spinach just until wilted. Garnish with peanuts.

Note: for a spicier dish, stir 1/2 teaspoon red pepper flakes in with the red pepper and onion.



## BAKED MANDARIN TERIYAKI SALMON

**PREP TIME: 10 minutes COOKING TIME: 12 minutes**

**4 servings**

### INGREDIENTS:

1/4 cup Panda Express Mandarin Teriyaki Sauce  
2 tbsp Apricot or Peach Preserves  
1/8 tsp Cayenne Pepper  
4 (4 to 5 oz) Skinless Salmon Fillets  
1 tsp Sesame Seeds, Toasted (Optional)



### DIRECTIONS:

Heat oven to 375°F.

1. Combine sauce, preserves and cayenne pepper, mixing well. Place salmon on a foil-lined rimmed baking sheet. Spoon half of sauce mixture evenly over salmon.
2. Bake 8 to 10 minutes depending on thickness of fillets or just until salmon is opaque in center. Turn oven to broil. Spoon remaining sauce over salmon. Broil 1 to 2 minutes or until sauce is glazed and bubbly. Garnish with sesame seeds if desired.



# MANDARIN TERIYAKI SAUCE

## MANDARIN TERIYAKI PORK ROAST

**PREP TIME:** 25 minutes **COOKING TIME:** 3 hours

**8 servings**

### INGREDIENTS:

1 tbsp Ground Coriander  
1 tsp Salt  
1 tsp Crushed Red Pepper Flakes  
1 (3-1/2 To 4-1/2 lb) Bone-in Pork Shoulder Roast  
2 tbsp Canola or Peanut Oil  
1 Large Onion, Chopped  
8 Cloves Garlic, Chopped  
1 cup Panda Express Mandarin Sauce  
Chopped Cilantro (Optional)



### DIRECTIONS:

1. Heat oven to 350°F. Combine coriander, salt and pepper flakes and rub over all sides of roast.
2. Heat oil in an oven-proof Dutch oven or large saucepan with cover over medium heat until hot. Add roast and brown for 3 to 4 minutes per side. Stir onion and garlic into oil around roast and cook for 1 minute.
3. Spoon sauce evenly over roast. Cover and bake 2-1/2 to 3 hours or until roast is fork tender. Remove roast to a carving board, tent with foil and let stand while preparing sauce.
4. Skim off and discard fat from pan sauce. Place sauce in a blender container or food processor. Cover and process until smooth. If sauce needs reheating, cook in a saucepan over medium heat until hot. Discard bones from roast and carve meat into slices. Spoon sauce over meat and garnish with cilantro if desired.

Note: if there is any leftover roast and sauce you may shred the meat by pulling it apart with two forks. Toss the shredded meat with any remaining sauce and refrigerate up to 3 days or freeze up to 3 months. Warm the filling and spoon into split French rolls along with sliced cucumbers and chopped cilantro or sliced green onions.



## MANDARIN TERIYAKI SAUCE "Quick Recipe Tips for Parties and Side Dishes"

Separate fresh chicken wings into two pieces discarding the wing tips. Bake until cooked through, then brush with the sauce and broil just until bubbly and glazed.

Mix the sauce with equal parts of peach or apricot jam. Combine equal parts of cream cheese and soft goat cheese. Spread the cheese mixture on toasted French bread slices or pita chips and top with a spoonful of the jam mixture.

For a quick high protein snack, brown a thick slice of extra firm tofu on both sides in canola or peanut oil and drizzle with the sauce.

For a speedy sandwich, mix the sauce with shredded rotisserie chicken, spoon onto a tortilla, top with sliced cucumbers and/or green onions and wrap up.

Quick Mandarin Pork Chops: grill or broil seasoned pork chops until barely pink in center. Mix the sauce with Dijon mustard and brush over both sides of the chops during the last two minutes of cooking.