



ORANGE SAUCE

ORANGE DIPPING SAUCE

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

INGREDIENTS:

1/2 cup Panda Express Orange Sauce

DIRECTIONS:

For hot dipping

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

For cold dipping

1. Pour desired amount into bowl and serve.



ORANGE CHICKEN

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

INGREDIENTS:

1/2 lb Breaded Chicken Bites
1/4 cup Panda Express Orange Sauce

DIRECTIONS:

1. Prepare Breaded Chicken Bites according to instructions on package.

2. Heat 1/4 cup Panda Express Orange Sauce over low flame. Remove from heat.

3. Place prepared chicken bites into a clean bowl.

4. Pour heated Panda Express Orange Sauce over prepared Breaded Chicken Bites.

5. Toss to coat.

6. Ready to serve with your favorite rice or noodles.





ORANGE SAUCE



DUCK BREASTS WITH ORANGE PORT SAUCE

PREP TIME: 10 minutes COOKING TIME: 18 minutes 4 servings

INGREDIENTS:

4 (6 oz)	Thawed Duck Breast Halves With Skin
1 tsp	Dried Rosemary, Crushed
3/4 tsp	Coarse Salt or Kosher Salt
3/4 tsp	Freshly Ground Black Pepper
1/2 cup	Panda Express Orange Sauce
1/4 cup	Port Wine



DIRECTIONS:

- Heat oven to 400°F. Use a sharp knife to score the skin of the duck breasts into a criss-cross pattern taking care not to cut into the meat. Turn breasts over and season with the rosemary, salt and pepper.
- Heat a large oven-proof skillet over medium heat until hot. Add duck, skin sides down. Cook until the skin is well browned, 7 to 8 minutes. Pour off the duck fat* and turn duck over.
- Meanwhile, combine orange sauce and wine in a small saucepan. Bring to a simmer over high heat. Reduce heat and boil gently 4 minutes or until sauce has reduced to 1/2 cup. Spoon sauce over duck. Bake 6 minutes for medium rare or 8 minutes for medium doneness.
- Place duck on a carving board and tent with foil. Let stand 5 minutes. Carve duck crosswise into 1/2 inch slices and transfer to serving plates. Spoon pan juices over duck.

*If desired, refrigerate duck fat for another use such as sautéing potatoes.

SWEET AND SOUR GREEN BEANS WITH ORANGE SAUCE

PREP TIME: 5 minutes COOKING TIME: 10 minutes 4 servings

INGREDIENTS:

1 lb	Fresh Green Beans, Trimmed
1/4 cup	Panda Express Orange Sauce
1 tbsp	Dark Sesame Oil
2 tsp	Rice Vinegar
1/2 tsp	Coarse Sea Salt or Kosher Salt
3 tbsp	Sliced Almonds, Toasted



DIRECTIONS:

- Place green beans in a large saucepan and cover with cold water. Bring to a boil over high heat. Reduce heat to a simmer and cook 4 to 6 minutes, depending on thickness of beans, until green beans are crisp-tender. Drain in a colander and return to same saucepan.
- Add sauce, sesame oil and vinegar. Cook over medium-high heat 3 to 4 minutes or until green beans are glazed with the sauce, stirring occasionally. Sprinkle with salt and garnish with almonds.



ORANGE SAUCE

BABY BACK RIBS WITH SZECHUAN ORANGE SAUCE

PREP TIME: 5 minutes **COOKING TIME:** 50 minutes **4 servings**

INGREDIENTS:

1 tbsp	Paprika or Smoked Paprika
2 tsp	Garlic Salt
1 tsp	Dried Thyme Leaves
1/2 tsp	Freshly Ground Black Pepper
2 Whole Slabs	Baby Back Pork Ribs, Cut In Half
1/4 cup	Panda Express Orange Sauce
1/4 cup	Panda Express Kung Pao Sauce
1/4 tsp	Cayenne Pepper



DIRECTIONS:

1. Combine paprika, garlic salt, thyme and black pepper in a small bowl. Rub mixture evenly over meaty sides of ribs. At this point, the ribs may be refrigerated up to 24 hours before cooking.
2. Heat oven to 375°F. Place ribs in a single layer in a large rimmed baking sheet. Bake 45 minutes. Meanwhile, combine both sauces and cayenne pepper in a small bowl.
3. Heat broiler or prepare barbecue grill to medium heat. Brush half of sauce over meaty sides of ribs and broil 4 to 5 inches from heat source or grill covered 2 to 3 minutes or until ribs are glazed. Transfer to serving plates and brush ribs with remaining sauce.



ROAST ACORN SQUASH WITH ORANGE SAUCE

PREP TIME: 15 minutes **COOKING TIME:** 45 minutes **4 servings**

INGREDIENTS:

2	Acorn Squash (1 To 1-1/4 lbs Each), Stems Trimmed, Squash Halved Crosswise, Seeds Discarded*
3 tbsp	Panda Express Orange Sauce
2 tbsp	Unsalted Butter, Melted
1/2 tsp	Ground Cinnamon
1/2 tsp	Coarse Sea Salt or Kosher Salt
1/4 cup	Pepitas (Pumpkin Seeds) or Toasted Pine Nuts



DIRECTIONS:

1. Heat oven to 375°F. Place squash cut sides down in a large shallow baking dish. Add 1/4-inch water to dish. Bake 35 minutes or until almost tender when pierced with a sharp knife.
2. Meanwhile, combine sauce, butter, and cinnamon; mix well. Turn squash over and spoon butter mixture evenly over edges of squash letting excess drip into hollow. Return to oven and bake 10 minutes or until squash is tender and glazed. Sprinkle salt and pepitas over squash.

*Tip: if ends of squash are pointed, cut them off so that squash lies flat when turned over.



ORANGE SAUCE

FAMILY FAVORITE ORANGE SAUCE MEATLOAF

PREP TIME: 25 minutes **COOKING TIME:** 55 minutes **6 to 8 servings**

INGREDIENTS:

2 to 3 slices	Whole Grain, Rye or White Bread, Torn
1	Medium Onion, Cut Into Chunks
3	Cloves Garlic, Peeled
2 tbsp	Unsalted Butter or Olive Oil
1-1/2 lbs	Ground Beef Round or Sirloin
1/2 lb	Mild or Hot Bulk Sausage or Additional Ground Beef
2	Large Eggs
1/4 Cup	Catsup
1 tbsp	Worcestershire Sauce
3/4 tsp	Salt
1/4 tsp	Freshly Ground Black Pepper
1/2 cup	Panda Express Orange Sauce
2 tbsp	Dijon or Spicy Brown Mustard



DIRECTIONS:

1. Heat oven to 375°F. Make fresh bread crumbs by processing torn bread in a food processor. Measure 3/4 cup crumbs; place in a large bowl. (Any remaining bread crumbs may be frozen up to 3 months). Add onion and garlic to food processor; pulse until finely chopped.
2. Melt butter or heat oil in a large skillet over medium heat; add onion mixture and sauté 6 minutes or until softened. Let cool 5 minutes.
3. Meanwhile, add beef, sausage, eggs, catsup, Worcestershire sauce, salt and pepper to bowl with bread crumbs; mix well. Add onion mixture; mix well. Line a jelly roll pan with foil. Transfer meat mixture to pan; shape to form a compact 10 x 5-inch oval loaf.
4. Bake 30 minutes. Remove meatloaf from oven; pour off drippings from pan. Combine sauce and mustard. Spread mixture evenly over meatloaf. Continue to bake 20 to 25 minutes or until internal temperature reaches 165°F.

ORANGE SAUCE "Quick Recipe Tips for Parties and Side Dishes"

Mix the sauce with rice vinegar and dark sesame oil to taste for a quick dressing for mixed greens or arugula, red bell pepper strips and diced avocado.

Mix the sauce with honey and a dash of cinnamon as a dip for fresh strawberries, pears and bananas.

Spread the sauce over a wheel of brie cheese and bake in a 350oF oven 12 to 15 minutes or just until warmed. Serve with assorted crackers.

Mix the sauce into softened butter as a spread for warm corn bread.

Mix the sauce with rice vinegar and crushed red pepper flakes to taste and drizzle over frozen pot stickers cooked according to package directions.