Orange Chicken with Sugar Snap Peas

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 Chicken breasts, thinly sliced
- 2 Handfuls sugar snap peas
- 1/2 red onion, thinly sliced
- 2 Oranges (juice from both, zest from one)
- 1 tsp brown sugar
- 1 knob butter
- Olive oil

Instructions

I came up with this little recipe as something to go with the leftover egg-fried rice from last nights takeaway. Aside from the peas and chicken I already had the other ingredients.

1. Heat the oil and add the chicken
2. After a couple of minutes add the onion and gently fry
3. When the chicken is almost done add the sugar snap peas
4. Add the juice, sugar, butter and zest and stir
5. Put the heat up high and allow the sauce to caramelise
6. Serve and enjoy