Orange Chicken
(UnboundWellness.com)

Sauce:
½ c. orange juice
3 T. coconut aminos
2 t. apple cider vinegar
2 t. coconut sugar
Salt and pepper

Chicken:
1 lb. chicken breast
½ t. salt
¼ t. black pepper
2 T. arrowroot starch
2 t. avocado oil
1 clove garlic, minced
1 thumb ginger, minced

Toppings/sides:
Green onions
Orange zest
3 c. broccoli
3 c. cauliflower rice

Instructions:

1. Whisk together the ingredients for the sauce in a small bowl. Set aside.
2. Slice the chicken into bite-sized cubes. Add salt and pepper, and coat in arrowroot starch.
3. Heat the oil over medium heat in a large pan and cook the chicken for 4-5 minutes until cooked through. Set aside.
4. Add the garlic and ginger to the pan and cook for 2-3 minutes or until fragrant.
5. Add the chicken back to the pan and stir in the sauce, coating the chicken. Simmer for about 2 minutes to allow the sauce to thicken and coat the chicken.
6. Top with additional orange zest and green onions.