



Chicken with Orange Sauce and potatoes to taste Suitable for celiacs

Ingredients:

Breast or thigh

1 unit

Orange juice

½ glass

Lemon juice

drops

Garlic powder

½ teaspoon

Corn Storch

1 teaspoon

Bacon

30 grs.

Onion

¼ unit

Green onion

1 unit

Potato

1 unit

Preparation

Cut the Chicken into 2cm. cubes and put them in one of the cavities of the MultiCocción. Beat energetically the orange and lemon juice, together with the sugar, the garlic powder and the corn starch and add it to the chicken. Peel and cut the potato in Noisette form of approx.

1 ½ cm. Peel the onion and the green onion and cut them in Julianne.

Use gluten-free ingredients. Cut the bacon into finely stripes. Mix the potatoes with the bacon and the onions, spraying vegetable oil. Add salt and pepper and put it in the other cavity of the MultiCocción. Cover and microwave for 4 minutes on high. Sprinkle the potatoes with chopped parsley and serve.

Use gluten-free ingredients. Use gluten-free ingredients.

