



Orange Pepper Chicken Sandwich with Cucumber Salad



Ingredients Cucumber Salad:

- 3 Persian cucumbers, thinly sliced
- ¼ red onion, thinly sliced
- 1 lime, juiced
- 2 TBLS olive oil
- 1 TBLS honey
- ½ tsp crushed red pepper flakes
- 1 tsp black sesame seeds

Ingredients, Orange Pepper Chicken Marinade:

- 2 lbs chicken thighs, boneless, or breast
- 3 cloves garlic, minced
- 1 orange, juiced
- ½ cup soy sauce, low-sodium
- 1 TBLS rice vinegar
- 1 tsp kosher salt
- ¼ cup olive oil

Ingredients, Orange Pepper Sauce:

- Zest of 1 orange
- 2-3 oranges, juiced (about 1 cup)
- 1 TBLS black peppercorns, coarsely crushed
- 1 TBLS soy sauce, low-sodium
- 1 tsp sesame oil
- 3 cloves garlic, coarsely chopped
- 3 TBLS butter, unsalted
- 1 tsp fresh ginger, finely grated
- 1/3 cup honey
- Salt to taste

Ingredients, Creamy Sriracha Mayo:

- 1 cup Mayo
- 3 TBLSs Sriracha Chili Sauce
- 2 TBLSs
- Juice from ½ of a lemon
- 1 Garlic Clove (minced)
- Salt to taste

**Method:**

1. Combine the marinade ingredients in a bowl or large Ziploc bag and fully coat the chicken. Allow to marinate in the refrigerator for 2-4 hours, or at least 30 mins.
2. Grill the chicken over medium heat for 12-15 minutes, flipping occasionally. Alternatively, the chicken can be cooked at 400°F in the air fryer for 25 minutes or the oven for about 30 minutes with a flip halfway through. The chicken is done when the internal temperature reaches 170°F.
3. When the chicken is finished cooking, preheat a skillet or saucepan over medium heat. Sauté the crushed peppercorns and garlic in olive oil until the garlic just begins to brown and get fragrant, then reduce heat to low.
4. Quickly add in the orange juice and butter so the garlic doesn't burn. Then add the soy sauce, sesame oil, ginger, and honey. Simmer on low for a few minutes until it begins to thicken, then turn off the heat and add the orange zest and salt to taste. Coat the chicken in the sauce then assemble the sandwich.
5. Toast a sesame seeded brioche bun, and add the Creamy Sriracha Mayo to the bottom half. Place chicken onto the bun and add some Cucumber Salad, then top with Orange Pepper Sauce.