



**Chicken with Pineapple and  
Mango**

# Ingredients

- 6 chicken thighs, boneless, trimmed of excess fat, cut into bite-size pieces
- 1 cup buttermilk
- 1 tablespoon [Fustini's Jalapeno Lime balsamic](#)
- 1 cup corn starch
- vegetable oil
- 1 tablespoon [Fustini's Blood Orange Olive Oil](#)
- 1 tablespoon butter
- 1 teaspoon ginger
- 1 teaspoon garlic clove, minced
- 1 tablespoon green onions
- 1 carrot, peeled and sliced thin
- 1/2 cup snow peas
- 1 cup fresh pineapple, bite-size
- 1 cup fresh mango, bite-size
- 1/2 cup orange juice
- 1/4 cup chicken stock
- 1 teaspoon [Fustini's Toasted Sesame Oil](#)
- 1 tablespoon soy sauce
- 1 tablespoon [Fustini's Ginger and Honey Balsamic Vinegar](#)
- corn starch slurry
- salt and pepper
- scallions, thinly sliced, garnish
- rice noodles, garnish

# Directions

## Step 1.

Place chicken thigh pieces in buttermilk and Fustini's Jalapeno Lime balsamic and marinate overnight. Remove from marinade and dust in corn starch. Deep-fry chicken pieces in hot vegetable oil until golden brown, crispy, and fully cooked.

Alternatively: add corn starch dusted chicken to a heated air fryer, spray with non-stick spray or olive oil spray. Cook 5 minutes, turn and continue cooking another 5 minutes until crispy and golden brown.

## Step 2.

Heat Fustini's Blood Orange olive oil in a large skillet or wok over high heat. Add butter, ginger, garlic and scallions and cook for 30 seconds. Add carrots and cook for 1 minute, stirring constantly. Add snow peas, pineapple and mango and cook another minute. Add orange juice, chicken stock, Fustini's Toasted Sesame Oil, soy sauce and Fustini's Ginger and Honey Balsamic Vinegar and bring to a boil. Once boiling, thicken with a little corn starch slurry and adjust the seasoning. Pour over the cooked chicken pieces and serve immediately with a garnish of sliced scallions and rice noodles.