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Panda Orange Chicken Burrito Recipe

Serving: 4

Ingredients:

- 2 cups Original Orange Chicken
- 2 1/2 cups Panda Express Fried Rice or Chow Mein (noodles)
- 1/2 cup Shredded Cheddar Cheese
- 4 Flour Tortillas (about 9" diameter)
- Panda Express Chili Sauce Packet
- 2 Teaspoons Canola Oil

Instructions:

1. Drop 2 cups of Panda Express Original Orange Chicken into an air fryer (around 325 to 350 degrees for 8 minutes). *Note, the Orange Chicken can also be reheated in a microwave or traditional oven if an air fryer is unavailable.
2. Meanwhile, in a large pan over medium-high heat, add 2 teaspoons of canola oil. Add the Fried Rice (or noodles) moving continuously with a spatula to make sure the rice is well coated with oil and until all the moisture dries out—about 4 minutes total.
3. Next, bring the fried rice to low heat, add the shredded cheddar cheese and mix until the cheese is melted. Set cheesy rice aside.
4. In the same large pan over low-medium, heat the flour tortillas for several seconds on each side until the tortillas are toasted.
5. Assemble burritos. In the center of each flour tortilla, draw a line of Panda Express Chili Sauce. Arrange the rice horizontally and then layer pieces of Orange Chicken on top. Finally, fold in the two ends and roll up tightly. Enjoy!

