



Orange Chicken Bacon Biscuit Sandwich

Yield: 8 servings **Time: 30 minutes**

Wondering what to do with those Orange Chicken leftovers? We have the perfect (and fun) solution! Kick things up a notch with the Orange Chicken Bacon Biscuit Sandwich. The recipe below is a fun activity for you and your cubs. If these steps seem daunting for you and your cub, we also included suggestions for how to simplify the recipe while keeping the deliciousness!



Ingredients:

BACON

Equipment: half sheet pan, parchment paper, small bowl

- 8 slices double cut thick bacon
- 1 ½ tablespoons brown sugar
- 1 ½ teaspoons red chili flakes *(this is optional, only for the most adventurous of cubs)*
- ½ teaspoon cayenne powder *(this is optional, only for the most adventurous of cubs)*

PICKLED CUCUMBERS

Equipment: cutting board, knife, small bowl

- ¼ lb (1 – 2 each) persian cucumbers, sliced 1/8" thick
- 1 teaspoon granulated sugar
- 1 teaspoon kosher salt
- 2 tablespoons rice vinegar

BISCUITS

Equipment: half sheet pan, parchment paper, small bowl, pastry brush

- 1 canned refrigerated biscuits (8 servings)
- 1 tablespoon milk
- ½ teaspoon black and white sesame seeds *(don't worry if you don't have these, they are a fun addition if you do)*

ASSEMBLY

Equipment: cutting board, half sheet pan, parchment paper

- 8 slices of cheddar cheese
- Panda's Original Orange Chicken



Directions

1



BACON

1. Preheat oven to 350F.
2. Prepare the bacon spice; place the brown sugar in a small bowl, and if you want to spice it up, add the red chili flakes and cayenne powder. Set aside.
3. Line a sheet pan with parchment paper.
4. Arrange bacon slices in a single layer.
5. Evenly sprinkle the bacon spice on the sliced bacon.
6. Bake for 15 – 20 minutes.

2



CUCUMBERS

If you are short on time, try using Bread and Butter pickles instead!

1. Meanwhile, prepare cucumbers. If you are having your cubs slice the cucumbers, keep an eye out!
2. Place sliced cucumbers into a small bowl.
3. Using your hands, gently massage sugar and salt into the cucumbers.
4. Toss with rice vinegar. Set aside.

3



BISCUITS

1. Place biscuits onto a sheet pan lined with parchment paper.
2. Brush the tops of biscuits with milk.
3. Sprinkle with black and white sesame seeds.
4. Bake biscuits as directed (13 – 16 minutes at 350F) until golden brown.

4



ASSEMBLY

1. Slice the biscuits in half horizontally (or use your hands to gently tear them in half), leaving the bottoms on the sheet pan. Set aside the tops.
2. Place 5 – 6 slices of pickled cucumbers on the bottom of the biscuit.
3. Place 1 slice of bacon on top by breaking it in half.
4. Place orange chicken on top.
5. Lay a slice of cheese over the orange chicken.
6. Place in the oven for 1 – 2 minutes to melt the cheese.
7. Place the biscuit tops on the melted cheese and enjoy!