The Original Orange Chicken Burrito

[Two halves of The Original Orange Chicken Burrito are shown with the text: Panda Re-Imagined®, 30 Minute meal ideas.]

[Text shown: The Original Orange Chicken Burrito.]

[Directions appear with video action that complements the steps:]

THE INGREDIENTS YOU WILL NEED

- Leftover orange chicken
- Fried rice or chow mein
- Shredded cheese
- Flour tortillas
- Chili packets

STEP 1: Orange Chicken

- Place orange chicken in an air fryer or oven
- Bake at 350 degrees for 8 minutes

STEP 2: Rice and Cheese

- While the chicken is cooking reheat the fried rice in a pan
- Add shredded cheese

[Chef stirs cheese and rice in the pan]

STEP 3: Assembling the Burrito

[Chef removes chicken from fryer and checks to make sure it is crispy]

- Place tortilla on surface
- Add the chili sauce
- Place rice and chicken on a tortilla and wrap the burrito
[Chef folds burrito on cutting board]

[Image of the final product is shown with the text: Enjoy!]

[Panda Express - Chinese Kitchen logo appears with text: Panda Re-Imagined, 30 Minute Meal Ideas.]