



CHINESE ORANGE CHICKEN

Ingredients:

- 1 cuq all-purpofe flour
- 1 cuq cornstarch
- 2 large eggs, beaten....



CHINESE ORANGE CHICKEN

Ingredients:

Chicken:

1 1/2 lbs boneless, skinless chicken breasts, cut into bite-sized pieces

1 cup all-purpose flour

1 cup cornstarch

2 large eggs, beaten

Salt and pepper, to taste

Vegetable oil, for frying

Orange Sauce:

1 cup orange juice

1/2 cup sugar

1/2 cup soy sauce

1/4 cup rice vinegar

1 tbsp orange zest

2 cloves garlic, minced

1 tbsp ginger, minced

1/4 cup water

2 tbsp cornstarch

Garnish:

Sliced green onions

Sesame seeds

Directions:

Step 1: Prepare the Chicken

Season the chicken pieces with salt and pepper.

In one bowl, place the beaten eggs. In another bowl, mix the flour and cornstarch.

Dip each piece of chicken into the beaten eggs, then coat with the flour-cornstarch mixture.

Set aside.

Step 2: Fry the Chicken

Heat about 2 inches of vegetable oil in a large skillet or deep fryer to 350°F (175°C).

Fry the chicken in batches until golden brown and cooked through, about 5-6 minutes per batch. Remove and drain on paper towels.

Step 3: Make the Orange Sauce

In a medium saucepan, combine the orange juice, sugar, soy sauce, rice vinegar, orange zest, minced garlic, and minced ginger. Bring to a boil over medium-high heat.

In a small bowl, mix the cornstarch and water to create a slurry. Add this to the saucepan and stir until the sauce thickens, about 2-3 minutes.

Step 4: Combine Chicken and Sauce

In a large skillet or wok, add the fried chicken pieces and pour the orange sauce over them. Toss to coat the chicken evenly with the sauce.

Step 5: Serve

Transfer the orange chicken to a serving dish.

Garnish with sliced green onions and sesame seeds.

Enjoy your delicious Chinese orange chicken with steamed rice or your favorite side!

Prep Time: 20 minutes | Cooking Time: 30 minutes | Total Time: 50 minutes | Servings: 4