



General Tso's Chicken

Ingredients:

For the chicken:

1 lb (500g) chicken breast or thighs, cut into bite-sized pieces

1/2 cup cornstarch

2 eggs, beaten

Vegetable oil for frying

For the sauce:

3 tbsp soy sauce

3 tbsp sugar

2 tbsp rice vinegar

1 tbsp hoisin sauce

1 tbsp cornstarch mixed with 2 tbsp water (slurry)

1/2 cup chicken broth

1 tsp sesame oil

2 tsp chili sauce (adjust to taste)

For stir-fry:

2 tbsp vegetable oil

2 cloves garlic, minced

1 inch ginger, minced

2 green onions, chopped

1 dried red chili (optional, for extra heat)

Directions:

Prepare the chicken: Coat the chicken pieces in cornstarch, then dip into the beaten eggs, ensuring an even coating. Heat vegetable oil in a deep pan over medium-high heat and fry the chicken in batches until golden and crispy. Drain on paper towels and set aside.

Make the sauce: In a small bowl, whisk together soy sauce, sugar, rice vinegar, hoisin sauce, chicken broth, sesame oil, and chili sauce. Set aside.

Stir-fry: Heat 2 tbsp of vegetable oil in a large skillet or wok over medium heat. Sauté garlic, ginger, and dried red chili (if using) until fragrant, about 1 minute.

Add the prepared sauce to the skillet and bring it to a simmer. Stir in the cornstarch slurry and cook until the sauce thickens.

Add the crispy chicken to the skillet and toss until evenly coated in the sauce.

Garnish with green onions and serve immediately with steamed rice or noodles.

Prep Time: 15 minutes | Cooking Time: 25 minutes | Total Time: 40 minutes

Kcal: 400 kcal (per serving) | Servings: 4 servings