

Chinese Orange Chicken

By: **Melissa Stadler, Modern Honey**

Chinese Orange Chicken that is way better than take-out!

Prep Time: 15minutes minutes

Cook Time: 20minutes minutes

Total Time: 35minutes minutes



Ingredients

Chicken:

- 4 Boneless Skinless Chicken Breasts cut into bite-size pieces
- 3 Eggs whisked
- 1/3 cup Cornstarch
- 1/3 cup Flour
- Salt
- Oil for frying

Orange Chicken Sauce:

- 1 cup Orange Juice
- 1/2 cup Sugar
- 2 Tablespoons Rice Vinegar or White Vinegar
- 2 Tablespoons Soy Sauce use tamari for a gluten-free dish
- 1/4 teaspoon Ginger
- 1/4 teaspoon Garlic Powder or 2 garlic cloves, finely diced
- 1/2 teaspoon Red Chili Flakes
- Orange Zest from 1 orange
- 1 Tablespoon Cornstarch

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Garnish:

- Green Onions
- Orange Zest

Instructions

- **To make orange sauce:**
 - In a medium pot, add orange juice, sugar, vinegar, soy sauce, ginger, garlic, and red chili flakes. Heat for 3 minutes.
 - In a small bowl, whisk 1 Tablespoon of cornstarch with 2 Tablespoons of water to form a paste. Add to orange sauce and whisk together. Continue to cook for 5 minutes, until the mixture begins to thicken. Once the sauce is thickened, remove from heat and add orange zest.
- **To make chicken:**
 - Place flour and cornstarch in a shallow dish or pie plate. Add a generous pinch of salt. Stir.
 - Whisk eggs in shallow dish.
 - Dip chicken pieces in egg mixture and then flour mixture. Place on plate.
 - Heat 2 -3 inches of oil in a heavy-bottomed pot over medium-high heat. Using a thermometer, watch for it to reach 350 degrees.
 - Working in batches, cook several chicken pieces at a time. Cook for 2 - 3 minutes, turning often until golden brown. Place chicken on a paper-towel-lined plate. Repeat.
 - Toss chicken with orange sauce. You may reserve some of the sauce to place on rice. Serve it with a sprinkling of green onion and orange zest, if so desired.