



Orange chicken
by Sway

Places you find orange chicken

- Golden Unicorn
- Famous Sichuan
- Egg Roll Express
- Kim Tai Restaurant
- Sing Woo Kitchen
- Chopstick Express
- New China Express
- Tang's Chinese Restaurant
- China House
- Bamboo Spice
- Panda Express





When it was made

- Orange chicken was invented in 1987 by Chef Andy Kao, the executive chef at Panda Express. Kao created the dish while opening the first Panda Express in Hawaii.

where it got its name

- Orange chicken is named for its orange-colored sauce. The dish is made with bite-sized pieces of chicken that are coated in a sweet and tangy orange sauce and then fried.





Do pandas like orange chicken

- No, real pandas don't like orange chicken, but Panda Express does offer a plant-based version of the dish

Ingredients



- Chopped, battered, and fried chicken pieces
- Sweet orange-flavored chili sauce
- Soy sauce
- Sugar
- Ginger
- Garlic
- Water
- Vinegar
- Natural orange extract
- Sesame oil

• **Preparation**

- Fry the chicken pieces
- Toss the chicken in a wok with the sauce
- Finish with sesame oil



How much it cost at Panda Express

- Single Entree \$6 – \$8
- 2-Entree Plate \$8 – \$10
- 3-Entree Plate \$10 – \$12
- Family Meal \$25 – \$35

Orange chicken history

- Orange chicken is an American Chinese dish that was invented in 1987 by Chef Andy Kao at Panda Express. Kao was inspired by the flavors of Hunan Province, China, and the dish is a variation of General Tso's chicken.
- This dish may have originally come from the "tangerine chicken" dish from Hunan, China. In Chinese, this dish is known as "陳皮雞", literally "dried citrus peel chicken", referring to dried orange or tangerine peel.



Fun facts

- It is a staple at Panda Express: Panda Express considers orange chicken to be its most famous dish
- The sauce was made with leftover orange or lemon peels
- 1987, executive chef Andy Kao invented orange chicken on a business trip to open the state's first Panda Express restaurant
- Panda Express' orange chicken is made with dark meat chicken
- Today the chain has more than 2,300 stores, and a big part of that success, is the restaurant's signature is sticky-sweet orange chicken, of which it sells over 110 million pounds per year.
- Keep it refrigerated as soon as you can after cooking or buying. If it tastes sour or off, it's time to discard it because its gone bad
- The first panda express was made in Hawaii



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