

Treasure Barrel

Homemade General Tso's Chicken

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Medium** Difficulty	**American-Chinese** Cuisine

Ingredients

Chicken and Batter

- [ ] 1 lb boneless skinless chicken thighs
- [ ] 1 tbsp soy sauce (for marinating)
- [ ] 1 tsp rice wine or dry sherry
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp pepper
- [ ] 1 beaten egg
- [ ] 1/4 cup all-purpose flour
- [ ] 1/4 cup cornstarch (batter)
- [ ] Vegetable oil, 2–3 inches for frying

The Sauce

- [ ] 2 tbsp soy sauce (sauce)
- [ ] 1 tbsp hoisin sauce
- [ ] 1 tbsp rice vinegar
- [ ] 1 tbsp honey
- [ ] 1 tbsp ketchup (optional, for depth)
- [ ] 1 tsp sesame oil
- [ ] 1 tsp sriracha or chili garlic sauce
- [ ] 1/4 tsp crushed red pepper flakes
- [ ] 1 garlic clove, minced
- [ ] 1 tsp grated fresh ginger
- [ ] 1/2 cup low-fat chicken broth or water

Thickener and Garnish

- [ ] 2 tbsp cornstarch, mixed with 2 tbsp cold water (slurry)
- [ ] 1 tbsp toasted sesame seeds
- [ ] 3 scallions, sliced into 1-inch pieces

Instructions

1. Start by trimming your chicken into 1-inch cubes. In a large bowl, whisk together the 1 tbsp soy sauce, rice wine, salt, pepper, beaten egg, flour, and cornstarch. Toss the chicken in there until it's all nicely coated, then just let it sit and marinate for about 5 minutes. Honestly, that little wait makes a difference.

2. While the chicken rests, let's get the sauce ready. In a separate bowl, combine 2 tbsp soy sauce, 1 tbsp hoisin, 1 tbsp rice vinegar, honey, ketchup, sesame oil, sriracha, and crushed red pepper. Give it a good whisk until it's smooth and set it aside for later.

3. Mix 2 tbsp cornstarch with 2 tbsp cold water until there aren't any lumps left. This is your slurry, and it's what's going to give us that beautiful, glossy thickness in the sauce.

4. Carefully heat 2–3 inches of vegetable oil in a deep saucepan over medium-high heat. You'll want it to reach 350 °F (175 °C)—I always use a thermometer because, well, it's the only way to be sure.

5. Working in batches so you don't crowd the pan, fry the battered chicken pieces for 4–5 minutes per side. Once they're golden brown and crisp, lift them out with tongs and let them drain on a paper towel-lined plate. Wow, the smell is already wonderful.

6. In a separate wok or skillet, heat a teaspoon of oil over medium heat. Toss in the minced garlic and ginger, sautéing for just 30 seconds until it smells fragrant, then add the sliced scallions for another 30 seconds.

7. Pour that pre-made sauce right over the aromatics and bring it to a gentle simmer for about 2 minutes. You'll see it reduce just a bit, which really concentrates all those lovely flavors.

8. Slowly whisk in your cornstarch slurry, stirring continuously. I mean, don't stop stirring! The sauce will transform into a glossy glaze; just cook it for one more minute.

9. Add the fried chicken back into the wok. Toss everything gently to make sure every single piece is coated in that sauce. Cook for 2 more minutes so the glaze really clings to the chicken and everything is heated through.

10. Transfer the coated chicken to a serving platter. Drizzle over any remaining sauce, sprinkle on those toasted sesame seeds, and garnish with the rest of the scallion slices. It's just lovely served warm over steamed jasmine rice or oriental noodles.

Nutrition per serving

480 kcal	38 g	32 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- The combination of flour and cornstarch is the secret to that specific takeout-style crunch.
- If the sauce gets too thick after the slurry, a tiny splash of chicken broth will fix it right up.
- Using chicken thighs instead of breasts keeps the meat juicy even after frying.