

Treasure Barrel

Orange Chicken – Crispy Tangy Sauce

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Medium** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lb chicken thigh meat, cut into bite-size pieces
- [ ] 1 cup cornstarch
- [ ] 1/2 cup all-purpose flour
- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] Vegetable oil for frying

For the Orange Glaze

- [ ] 1/2 cup fresh orange juice
- [ ] Zest of one orange
- [ ] 3 tbsp brown sugar
- [ ] 2 tbsp soy sauce (low-sodium)
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp grated ginger
- [ ] 1 clove garlic, minced
- [ ] 1 tsp sesame oil

Instructions

1. Pat the chicken pieces dry with paper towels; toss them with salt and pepper.
2. Combine cornstarch and flour in a shallow dish; dredge each chicken piece, shaking off excess.
3. Heat oil in a deep skillet over medium-high heat until it reaches 350°F. Fry the chicken in batches until golden and crispy, about 4-5 minutes per batch. Transfer to a paper-towel-lined plate.
4. In a separate saucepan, whisk orange juice, zest, brown sugar, soy sauce, rice vinegar, ginger, and garlic. Bring to a gentle boil, then lower heat and simmer until slightly thickened, 3-4 minutes.
5. Add the fried chicken back to the pan, toss to coat evenly. Drizzle sesame oil and stir for another minute.
6. Serve hot, garnished with orange zest and sliced scallions. Pair with steamed rice or noodles.

Nutrition per serving

420 kcal	28 g	45 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crunch, double-coat the chicken by dipping once more in the batter before frying.
- If the sauce thickens too quickly, add a splash of water or extra orange juice.
- Feel free to add a pinch of crushed red pepper flakes for a subtle heat.