

Treasure Barrel

Panda Express Orange Chicken Copycat

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

Ingredients

Chicken Coating

- [ ] 1 pound skinless chicken tenders, cut into bite-size pieces
- [ ] 1 tablespoon salt
- [ ] 1 teaspoon black pepper
- [ ] 1 cup all-purpose flour
- [ ] 1 cup cornstarch, divided
- [ ] 1 large egg white
- [ ] 2 cups vegetable oil, for frying

Orange Sauce

- [ ] 1 tablespoon orange zest
- [ ] 1 cup fresh orange juice (from 2–3 oranges)
- [ ] 2 tablespoons light soy sauce
- [ ] 1 tablespoon honey
- [ ] 1 tablespoon rice vinegar
- [ ] 1 teaspoon ground ginger
- [ ] 2 garlic cloves, minced
- [ ] 1 tablespoon soy sauce, extra for thickening
- [ ] 1 teaspoon sugar
- [ ] 1 tablespoon cornstarch, mixed with 2 tablespoons water (slurry)

Garnish

- [ ] 2 tablespoons sesame seeds (optional)
- [ ] 2 green onions, sliced (optional)

Instructions

1. First things first, let's get that chicken ready. In a large bowl, toss your 1 pound skinless chicken tenders, cut into bite-size pieces with 1 tablespoon salt, black pepper, ½ cup flour, and ½ cup cornstarch. Just give it a good toss until every little piece is evenly coated. Honestly, it's a bit messy, but that's where the flavor starts.

2. Now, grab a shallow dish and whisk the 1 large egg white until it's frothy. Dip each coated chicken piece into the egg white—let the excess drip off so it's not too gloopy—then coat it again with the remaining cornstarch. It's this double layer that gives us that wonderful crunch.

3. Heat your 2 cups vegetable oil in a deep skillet to 350°F (175°C). Carefully fry the chicken in batches, cooking 3–4 minutes per side. You're looking for a beautiful golden brown color and an internal temperature of 165°F (74°C). When they're done, move them to a plate lined with paper towels to drain. Well, the smell is already amazing.

4. While the chicken rests, let's make the sauce. In a small saucepan, whisk together the 1 tablespoon orange zest, 1 cup fresh orange juice (from 2–3 oranges), 2 tablespoons light soy sauce, 1 tablespoon honey, 1 tablespoon rice vinegar, 1 teaspoon ground ginger, 2 garlic cloves, minced, 1 tablespoon soy sauce, extra for thickening, and 1 teaspoon sugar. Bring it to a gentle boil over medium heat.

5. Stir in your 1 tablespoon cornstarch, mixed with 2 tablespoons water (slurry). Let it simmer and reduce for about 2–3 minutes until the sauce has a thick, glossy shine. Once it looks right, remove it from the heat.

6. Now for the best part. Place the fried chicken back into the skillet and pour that sticky sauce right over the top. Toss everything gently so every single piece is coated and heated through. Look at that glaze!

7. Finish it off by sprinkling 2 tablespoons sesame seeds (optional) and 2 green onions, sliced (optional) over the dish. Serve it up immediately while it's still piping hot and crispy.

Nutrition per serving

480 kcal	31 g	32 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keeping the oil at exactly 350°F is the secret to avoiding greasy chicken.
- Using fresh orange juice instead of bottled makes a world of difference in the brightness of the sauce.
- The cornstarch slurry is essential for that characteristic takeout-style glossy finish.