

Zucchini Bread Recipes

Orange Chicken – Crispy Tangy Sauce

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

Ingredients

Main Ingredients

- [ ] 1.5 lb boneless chicken thighs, cut into 1-inch pieces
- [ ] 1 cup cornstarch
- [ ] 2 tbsp vegetable oil for frying
- [ ] Zest of 2 large oranges
- [ ] 1/3 cup fresh orange juice

For the Sauce

- [ ] 3 tbsp soy sauce
- [ ] 2 tbsp honey
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp grated ginger
- [ ] 1 clove garlic, minced
- [ ] 1 tsp sesame oil
- [ ] 1 tbsp water mixed with 1 tsp cornstarch (slurry)

Instructions

1. Pat the chicken pieces dry with paper towels; toss them in cornstarch until evenly coated.



2. Heat the oil in a large skillet over medium-high heat until shimmering, then fry the chicken in batches until golden and crisp, about 3-4 minutes per side.



3. Remove chicken to a paper-towel lined plate; keep the oil in the pan.



4. Add garlic and ginger to the hot oil, sauté for 30 seconds, then pour in orange juice, soy sauce, honey, and rice vinegar; stir gently.



5. When the mixture bubbles, stir in the cornstarch slurry, cooking until the glaze thickens and coats the pan.



6. Return the fried chicken to the pan, toss to coat with the sauce, finish with orange zest and a drizzle of sesame oil; serve immediately.



Nutrition per serving

420 kcal	28 g	32 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too quickly, add a splash of water to reach desired consistency.
- For extra shine, finish with a small knob of butter just before serving.
- Refresh the pan between batches to maintain crispness.