

Orange Chicken 2

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Ingredients

8 oz boneless chicken breast, cut into bite-sized cubes
2 teaspoons cooking oil
2 cloves garlic, minced
Orange Sauce
Oil for deep-frying
Salt and sugar, to taste
Chopped scallion, for garnishing
White sesame seeds, for garnishing

Frying Batter:

1 egg
1/4 cup all-purpose flour, sifted
2 tablespoon cornstarch
1/2 teaspoon baking powder
1/4 cup water, ice cold
1/2 tablespoon cooking oil
Dash of salt

Orange Sauce:

1/4 cup orange juice
1/2 teaspoon orange zest
1 tablespoon Garlic Chili Sauce, optional
3 tablespoons chicken broth, or water
1 tablespoon soy sauce
5 teaspoons sugar
1 teaspoon Apple cider vinegar, red wine or Chinese white vinegar
2 teaspoons Chinese rice wine or dry sherry, optional
1 teaspoon corn starch

Directions

In a bowl, mix in all the Orange Sauce ingredients. Set aside. Make the Frying Batter. In a large bowl, whisk eggs and mix in the rest of the Frying Batter ingredients until batter is smooth. Drop in the chicken cubes, mix well, and set aside.

Heat up a wok with deep-frying oil. Gently drop in the battered chicken cubes, one by one, making sure it is spread out to prevent sticking and over crowding the wok. Deep-fry until color changes to golden brown and completely cooked. Dish out and drain on paper towels.

Heat up wok over medium-high heat with 2 teaspoons of cooking oil. Stir-fry the garlic until fragrant. Gently pour in the Orange Sauce mixture, stir, and bring it to a light simmer. You may adjust additional seasoning to taste, ie. water (if sauce is too thick, cornstarch solution to thicken sauce), salt,

sugar, chili sauce, etc. Toss in the deep-fried chicken, stir well until sauces all absorbed and lightly thickened up. Dish out and ready to serve with hot steamed white rice. Garnish with chopped scallions and sesame.