

# Chinese Orange Chicken

Prep Time 40 minutes  
Cook Time 10 minutes  
Total Time 50 minutes

Yield 4 servings



*Not even Panda Express can beat this homemade orange chicken!*

## Ingredients

- 1 1/2 pounds boneless, skinless chicken breasts, cut into 1-inch chunks
- 1 cup 2 tablespoons cornstarch, divided
- 2 large eggs, beaten
- 1 cup vegetable oil
- 1/2 teaspoon sesame seeds
- 1 green onion, thinly sliced
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### For the marinade

- 1 cup chicken broth
- 1/2 cup freshly squeezed orange juice
- 1/2 cup sugar
- 1/3 cup distilled white vinegar
- 1/4 cup soy sauce
- 2 cloves garlic, minced
- 1 tablespoon orange zest
- 1 teaspoon Sriracha, or more, to taste

- 1/4 teaspoon ground ginger
- 1/4 teaspoon white pepper

## Instructions

- To make the marinade, whisk together chicken broth, orange juice, sugar, vinegar, soy sauce, garlic, orange zest, Sriracha, ginger and white pepper in a large bowl.
- In a gallon size Ziploc bag or large bowl, combine chicken and 2/3 cup of the marinade; marinate for at least 30 minutes, turning the bag occasionally. Drain the chicken from the marinade, discarding the marinade.
- Heat remaining marinade in a medium saucepan over medium heat. Bring to a boil and stir in 2 tablespoons cornstarch combined with 2 tablespoons water. Cook, stirring frequently, until thickened about 1-2 minutes; keep warm.
- Working one at a time, dip the chicken into the eggs, then dredge in remaining 1 cup cornstarch, pressing to coat.
- Heat vegetable oil in a large saucepan. Working in batches, add chicken and fry until golden brown and cooked through, about 1-2 minutes. Transfer to a paper towel-lined plate; discard excess oil.
- Serve chicken immediately, tossed or drizzled with the marinade, garnished with sesame seeds and green onion, if desired.

## Notes

Adapted from [Cooking Classy](#)

<http://damndelicious.net/2013/10/19/chinese-orange-chicken/>