

Orange Chicken

Popular Chinese-American chicken dish with a bright orange-citrus glaze.

Orange Chicken finished dish

Ingredients

- 700 g boneless chicken thighs, cubed
- 2 eggs
- 90 g cornstarch
- Oil for frying
- 120 ml orange juice
- 1 tbsp orange zest
- 3 tbsp sugar
- 2 tbsp soy sauce
- 1 tbsp rice vinegar
- 2 garlic cloves, minced
- 1 tsp ginger, minced

Method

1. Coat chicken with egg and cornstarch; fry until crisp.
2. Cook garlic and ginger briefly in a wok.
3. Add orange juice, zest, sugar, soy, and vinegar; reduce until syrupy.
4. Toss in chicken until coated.
5. Serve immediately while crispy.

Notes

Chinese-American style preparation; adjust sweetness, acidity, and heat to taste.

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