

Orange Chicken

BY RIAN HANDLER UPDATED: NOV 17, 2023

 APPROVED BY THE DELISH TEST KITCHEN

YIELDS:
4 serving(s)

PREP TIME:
15 mins

TOTAL TIME:
35 mins

CAL/SERV:
553

Ingredients

2 large eggs

1/4 c. all-purpose flour

1/2 c. plus 1 tbsp. cornstarch,
divided

Kosher salt

Freshly ground black pepper

2 lb. boneless, skinless chicken
breasts, cut into 1" pieces

1 Tbsp. canola oil, plus more for
frying

2 cloves garlic, finely chopped

1/2 tsp. finely chopped
peeled ginger

1/2 tsp. crushed red pepper
flakes

2/3 c. fresh orange juice

2 Tbsp. hoisin sauce

2 Tbsp. reduced-sodium soy
sauce

2 Tbsp. sweet chili sauce

1 Tbsp. apple cider vinegar

Directions

Step 1

In a shallow bowl, beat eggs until blended. In another shallow bowl, mix flour and 1/2 cup cornstarch; season with salt and black pepper. Coat chicken in egg, then toss in flour mixture, tapping off any excess.

Step 2

Into a large, deep skillet, pour oil to a depth of 1/4". Heat until shimmering and a piece of chicken sizzles when added. Working in batches, fry chicken until golden brown and crispy, 4 to 5 minutes. Drain on a paper towel-lined plate.

Step 3

In a medium saucepan over medium heat, heat 1 tablespoon oil. Add garlic, ginger, and red pepper and cook, stirring, until fragrant, about 2 minutes. Whisk in orange juice, hoisin sauce, soy sauce, chili sauce, vinegar, brown sugar, and lemon juice and bring to a simmer.

1 Tbsp. brown sugar

Juice of 1/2 lemon

2 scallions, thinly sliced

Cooked white rice, for serving

[See All Nutritional Information](#)



Step 4

Meanwhile, in a small bowl, whisk remaining 1 tablespoon cornstarch with 2 tablespoons water. Slowly whisk into sauce to thicken and simmer, stirring occasionally, until sauce is syrupy, about 5 minutes.

Step 5

Transfer chicken to a platter. Add sauce, toss to combine, and top with scallions. Serve over rice.

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