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RECIPES ARE ADDED!**

General Tso's Chicken

This classic chinese dish is easy to make and packed with flavor. I first made it about 5 years ago and since then I have tweaked the recipe a few times. I really hope you enjoy this slightly spicy flavorful chicken recipe!

Ingredients

(Serves 2-4)

- **1 1/2 tsp toasted sesame oil**
- **1 large egg white**
- **1/4 cup + 1 tbsp soy sauce**
- **1/4 cup + 3 tbsp cornstarch**
- **1 lb skinless, boneless chicken thighs**, trimmed and cut into **1 1/2-inch pieces**
- **1 cup chicken broth**
- **1 tsp Chinese chile-garlic sauce** (add **1 1/2 tsp** for an added kick)
- **3 tbsp sugar**
- **1 tbsp canola oil**, plus more for frying
- **2 tbsp finely chopped fresh ginger or ginger paste**
- **2 large garlic cloves**, minced fine
- **Splash of orange juice** *(for a subtle citrus kick!)*
- **4 scallions**, thinly sliced
- **Toasted sesame seeds for garnish**
- **Steamed broccoli and white rice**, for serving

Cooking Instructions

Step 1: Marinate the Chicken

1. In a **large bowl**, whisk together:
 - **1 1/2 tsp toasted sesame oil**
 - **1 large egg white**
 - **1 tbsp soy sauce**
 - **1/4 cup cornstarch**
2. Add the **chicken pieces** and mix until evenly coated.
3. Let the chicken **marinate for 15-20 minutes** while you prepare the sauce.

Step 2: Make the Sauce

4. In a **small bowl**, whisk together:
 - **1 cup chicken broth**

- **1/4 cup soy sauce**
- **1 tsp Chinese chile-garlic sauce**
- **3 tbsp sugar**
- **3 tbsp cornstarch** *(to help thicken the sauce)*
- **Splash of orange juice** *(optional, for a hint of citrus)*

5. Set the sauce aside.

Step 3: Fry the Chicken

6. Heat **canola oil** (about 1 inch deep) in a **large skillet or wok** over **medium-high heat** until it reaches **350°F (175°C)**.
7. Working in batches, remove the chicken from the marinade and lightly **coat each piece with the remaining 3 tbsp cornstarch**.
8. Fry the chicken for **4–5 minutes**, flipping occasionally, until **golden brown and crispy**.
9. Transfer to a **paper towel-lined plate** or **wire rack** and repeat with remaining chicken.

Step 4: Cook the Aromatics & Sauce

10. In a **separate pan or wok**, heat **1 tbsp canola oil** over **medium heat**.
11. Add **ginger and garlic**, sautéing for **30 seconds** until fragrant.
12. Stir in the **prepared sauce** and bring to a **simmer**, stirring constantly until it thickens (**1–2 minutes**).

Step 5: Combine & Serve

13. Add the **fried chicken thigh pieces** to the sauce and toss until **fully coated**.
14. Stir in **sliced scallions** and cook for **another 30 seconds**.
15. Serve immediately, sprinkle with **toasted sesame seeds** and serve with **steamed broccoli and white rice**.