

Bite Spoon

Orange Chicken – Crispy Tangy Quick Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken thigh meat, cut into 1-inch bite-size pieces
- [ ] 2 tbsp cornstarch
- [ ] 1 tsp salt
- [ ] ½ tsp black pepper
- [ ] 2 tbsp vegetable oil for frying
- [ ] 1 cup fresh orange juice
- [ ] 2 tbsp honey
- [ ] 2 tbsp soy sauce (low-sodium)
- [ ] 1 tsp rice vinegar
- [ ] 2 garlic cloves, minced
- [ ] 1 tsp fresh ginger, grated
- [ ] Zest of 1 orange
- [ ] 1 tsp sesame oil
- [ ] 2 green onions, sliced

Instructions

1. Pat the chicken pieces dry, then toss them with salt, pepper, and cornstarch until lightly coated.
2. Heat oil in a large skillet over medium-high heat; fry the chicken in batches until golden and crisp, about 3-4 minutes per batch. Transfer to a paper-towel-lined plate.
3. In the same skillet, add a little more oil if needed, then sauté garlic and ginger until fragrant, about 30 seconds.
4. Stir in orange juice, honey, soy sauce, rice vinegar, and orange zest. Bring to a gentle boil, then lower heat and simmer for 3 minutes.
5. Mix 1 tbsp cornstarch with 1 tbsp cold water, then whisk into the sauce. Cook until thickened and glossy, about 1-2 minutes.
6. Return the fried chicken to the pan, toss to coat evenly, and drizzle with sesame oil. Finish with sliced green onions.
7. Serve immediately over steamed rice or noodles. For an extra touch, sprinkle a pinch of orange zest on top.

Nutrition per serving

420 kcal	30 g	35 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier glaze, add a pinch of red pepper flakes or a dash of sriracha.
- For a deeper flavor, let the chicken rest for 5 minutes after coating and before frying.
- A quick side of spicy jalapeno chicken stir fry makes a great addition to a family feast.