



♥ recipes worth sharing

≡ Better Than Takeout ≡

# HOMEMADE ORANGE CHICKEN



Make homemade Orange Chicken with crispy chicken and a tangy, sweet orange sauce. A delicious, easy recipe that's better than takeout!



PREP TIME  
30 min



COOK TIME  
10 min



TEMPERATURE  
350°F



YIELD  
3 servings

## ≡ INGREDIENTS ≡

### Marinated Chicken:

- 600 g chicken thighs, sliced against the grain
- ¾-1 tsp chicken bouillon powder
- 1 tsp MSG
- 1 tsp sesame oil
- 1 tsp Shaoxing cooking wine
- 1 tbsp neutral cooking oil
- 2 tbsp water
- 2 tbsp cornstarch

### Wet Batter:

- 1 cup self-raising flour
- ½ cup corn flour
- 1 cup cold water

### Aromatics & Add-ins:

- 2 tbsp oil, for stir-frying
- 4 cloves garlic, minced
- 1-inch knob ginger, minced
- 10 dried chillies
- 1 tsp chili flakes

### Orange Sauce:

- 1 cup fresh orange juice
- 2 tbsp sugar
- 2 tbsp rice vinegar or white vinegar
- 2 tbsp soy sauce
- 2 tsp sesame oil
- 1-2 tsp Shaoxing wine (splash)
- 1 tbsp potato starch mixed with 2 tbsp water (slurry)

♥ Serve over steamed rice and garnish with spring onions and sesame seeds.

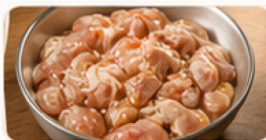


### RHINO TIP

Taste the sauce as you go and adjust with a little more sugar if you want it sweeter, or more rice vinegar if you want extra tang.



## ≡ STEP-BY-STEP INSTRUCTIONS ≡



- 1 Marinate the chicken.**  
In a bowl, combine the chicken with the marinade ingredients and let it sit for at least 20 minutes.



- 2 Make the batter.**  
Whisk together the self-raising flour, corn flour, and cold water until smooth.



- 3 Fry until crispy.**  
Heat oil to 350°F and fry the marinated chicken in batches for 6-7 minutes, until golden brown and crisp.



- 4 Cook the orange sauce.**  
In a separate pan, sauté the garlic and ginger, then add the orange juice, soy sauce, sugar, rice vinegar, Shaoxing wine, chili flakes, and slurry.



- 5 Coat the chicken.**  
Toss the fried chicken in the orange sauce until fully coated and simmer briefly.



- 6 Serve and garnish.**  
Serve over steamed rice with spring onions and sesame seeds.

## ≡ TIPS & VARIATIONS ≡

♥ Keep the oil around 350°F so the chicken fries up crispy instead of greasy or burned.

♥ For extra crunch, let the chicken rest briefly after frying, then fry it <sup>2</sup> second time.

♥ Fresh orange juice gives the sauce a brighter, fresher flavor.

♥ Add extra chili flakes or a little sriracha if you want more heat.

≡ Family favorites, one recipe at a time. ≡

