

Choco Fever Dream

Crispy Tangy Orange Chicken – Easy Quick Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lb chicken thighs, cut into bite-size pieces
- [ ] 1/2 cup cornstarch
- [ ] 2 tbsp vegetable oil for frying
- [ ] 1 tsp minced ginger
- [ ] 2 cloves garlic, minced

For the Sauce

- [ ] 1/2 cup fresh orange juice
- [ ] 2 tbsp honey
- [ ] 3 tbsp soy sauce
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp sesame oil
- [ ] 1 tsp chili flakes (optional)

Instructions

1. Pat the chicken pieces dry, then toss them lightly in cornstarch until evenly coated.
2. Heat oil in a large skillet over medium-high heat; fry the chicken in batches until golden and crisp, about 4-5 minutes per batch. Transfer to a plate.
3. In the same skillet, add ginger and garlic; sauté briefly until fragrant, then pour in orange juice, honey, soy sauce, and rice vinegar. Stir and let the mixture simmer for 3-4 minutes until it thickens.
4. Return the chicken to the pan, toss to coat in the glossy glaze, drizzle with sesame oil, and sprinkle chili flakes if using. Cook for another 2 minutes to meld flavors.
5. Serve immediately with steamed rice and garnish with sliced green onions. For a side, try buttered noodles.

Nutrition per serving

420 kcal	30 g	38 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the chicken is fully dry before coating; moisture hinders crispness.
- If you prefer a less sweet glaze, reduce honey by a tablespoon.
- For extra zing, add a splash of candied orange slices as a garnish.