

? Chinese Orange Chicken with Jasmine Rice

Marcel · 10/05/2025

**Prep Time**

15

Difficult

Easy

Servings

4

Description

Crispy chicken pieces coated in a sticky-sweet orange sauce with hints of garlic and ginger. Served with steamed jasmine rice for a comforting, flavorful Chinese-style meal.

Ingredients

- For the chicken:
- 500 g chicken thighs or breasts, cut into bite-sized pieces
- 2 tbsp cornstarch
- 2 tbsp flour
- Salt & pepper
- 1 egg
- Oil for frying
- For the orange sauce:
- 120 ml orange juice (fresh or from concentrate)
- 2 tbsp soy sauce
- 2 tbsp rice vinegar
- 1 tbsp brown sugar
- 1 tbsp honey
- 1 clove garlic, minced
- 1 tsp grated fresh ginger
- 1 tsp cornstarch mixed with 1 tbsp water (slurry)
- For serving:
- Cooked jasmine rice
- Optional: sliced green onions, sesame seeds, orange zest

Instructions

1. 1. Prepare the chicken:
2. Season the chicken with salt and pepper.
3. In a bowl, whisk egg, then toss chicken in egg, then coat with a mix of flour and cornstarch.
4. Heat oil in a pan or wok and fry the chicken in batches until golden and crispy. Drain on paper towel.
5. 2. Make the orange sauce:
6. In a pan, combine orange juice, soy sauce, vinegar, sugar, honey, garlic, and ginger.
7. Bring to a simmer, then add the cornstarch slurry and stir until thickened (1–2 minutes).
8. 3. Combine:
9. Add the fried chicken to the sauce and stir to coat evenly.
10. 4. Serve:
11. Spoon over steamed jasmine rice.
12. Garnish with green onions, sesame seeds or orange zest if desired.
13. ? Tip: Add a side of steamed broccoli or stir-fried vegetables for a complete meal.