



Long Livo

Panda Express Orange Chicken Copycat

15 min

Prep time

4

Servings

25 min

Cook time

Easy

Difficulty

40 min

Total time

American-Chinese

Cuisine

Ingredients

Chicken Coating

- ☐ 1 lb boneless skinless chicken breast, cut into bite-size cubes
- ☐ 1 cup all-purpose flour
- ☐ 1 cup cornstarch
- ☐ 1 tsp salt
- ☐ ½ tsp white pepper
- ☐ 1 egg white
- ☐ 2 tbsp sesame oil

Orange Sauce

- ☐ 1 cup orange juice, freshly squeezed

- ☐ ¼ cup rice vinegar
- ☐ 2 tbsp soy sauce
- ☐ 2 tbsp granulated sugar
- ☐ 1 tsp honey
- ☐ 1 tsp grated fresh ginger
- ☐ 2 cloves garlic, minced
- ☐ 1 tsp orange zest
- ☐ 2 tbsp cornstarch, slurry with 2 tbsp water

Garnish

- ☐ Sesame seeds, toasted, for garnish
- ☐ Chopped green onions for garnish

Instructions

- 1** First things first, let's get that sauce ready. In a small bowl, whisk together your 1 cup orange juice, freshly squeezed, with the ¼ cup rice vinegar, 2 tbsp soy sauce, 2 tbsp granulated sugar, 1 tsp honey, 1 tsp grated fresh ginger, 2 cloves garlic, minced, and 1 tsp orange zest. I mean, the smell of that fresh ginger and zest is just wonderful. Set it aside for a bit.
- 2** Now for the chicken. In one bowl, combine the 1 cup all-purpose flour, 1 cup cornstarch, 1 tsp salt, and ½ tsp white pepper. In another bowl, lightly beat the 1 egg white with 2 tbsp sesame oil. Toss those chicken cubes in the flour mixture, give them a dip in the egg white, and then coat them again with the flour mixture. Just shake off the excess—nothing too heavy.
- 3** Heat up 1½ cups of oil in your skillet until it hits 350°F (175°C). Fry the chicken in batches so you don't crowd the pan; they should be golden and cooked through, which usually takes about 5–7 minutes. Well, once they're ready, transfer them to a paper-towel lined plate to drain. Oops, be careful with the hot oil!
- 4** Using that same skillet, pour in the orange sauce we made earlier. Bring it to a gentle boil over medium heat, whisking frequently. Now, stir in the 2 tbsp cornstarch slurry and keep stirring until the sauce thickens up and gets all glossy, about 2–3 minutes.

- 5 Return the fried chicken to the skillet. Toss everything together gently to coat every piece evenly in that sticky sauce. Cook them together for just 1 minute to make sure everything is nice and hot.
- 6 Transfer the chicken to a serving platter. Sprinkle those toasted sesame seeds and chopped green onions over the top for a little bit of color and crunch. Yeah, it looks just like the restaurant version.

Nutrition per serving

480 kcal

Calories

32 g

Protein

34 g

Carbs

22 g

Fat

Tips & notes

- The sauce can solidify quickly at room temperature, so it's best to serve immediately.
- Using freshly squeezed orange juice makes a noticeable difference in the brightness of the flavor.
- Be sure to fry the chicken in batches to maintain the oil temperature and ensure crispiness.