



Knock Out Panda's Orange Chicken

adapted from Food.com

2 lbs boneless skinless chicken, chopped into bite sized pieces

1 egg

1 1/2 teaspoons salt

white pepper

oil (for frying)

1/2 cup cornstarch

1/4 cup flour

1 tablespoon ginger root, minced

1 teaspoon garlic, minced

1/4 teaspoon crushed hot red chili pepper

1 tablespoon rice wine

1 tablespoon cornstarch + 1/4 cup water

1/2 teaspoon sesame oil

Orange Sauce for Stir Fry

3 tablespoons soy sauce

1/3 cup sugar

3/4 cup orange juice

1 orange, zest of orange

Garnish: 1/4 cup green onion, chopped

Directions:

Place chicken pieces in large bowl.

Combine egg, salt, pepper and 1 tablespoon oil and mix well, then dump over the chicken and stir to coat.

Stir cornstarch and flour together in another bowl.

In small batches, add chicken pieces to the flour/cornstarch mixture, tossing to coat lightly.

Heat oil for deep-frying in wok or deep-fryer to 375 degrees.

Add chicken, small batches at a time, and fry 3 to 4 minutes or until golden crisp.

Remove chicken from oil with slotted spoon and drain on paper towels; set aside. (I put a paper towel lined cookie sheet in an oven set to 200 degrees to keep warm while I fried up the other batches)

For the sauce:

Heat 1 tablespoon oil in large skillet or wok over medium high heat.

Add ginger and garlic and stir-fry until fragrant; about 10 seconds.

Add and stir-fry crushed chiles and rice wine and stir 3 seconds.

Add Orange Sauce and bring to boil.

Heat until sauce is thickened. If needed, stir water into remaining 1 tablespoon cornstarch until smooth and add to sauce to thicken.

Stir in sesame oil and orange zest if desired.

Add cooked chicken, stirring until well mixed.

Serve over jasmine rice. Top with green onion.