

General Tso's Chicken

Crispy General Tso's Chicken with sweet and spicy sauce. Easy homemade recipe with tender chicken pieces in authentic Chinese-American flavors.

25	20	45	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

General Tso's Chicken

Ingredients

- 1 lb chicken thigh
- 2 egg
- 1 cup flour
- 11 tbsp corn starch
- 1 cup canola oil
- 2 tsp sesame
- 2 tbsp scallion
- 2 tbsp fresh garlic
- 1 tsp chili flakes
- 1 cup chicken broth
- 2 tbsp hoisin sauce
- 2 tbsp brown sugar
- 1 cup soy sauce
- 0 pinch black pepper
- 0 pinch salt

Instructions

- 1 Prepare the chicken**

Cut 1 pound of chicken into 1-inch bite-sized pieces. Pat completely dry with paper towels and season with a pinch of salt and a pinch of pepper.
- 2 Set up breading station**

Beat 2 eggs in a shallow bowl. In a separate bowl, whisk together 1 cup all-purpose flour and 11 tablespoons cornstarch until no lumps remain.
- 3 Heat oil for frying**

Heat 1 cup vegetable oil in a heavy-bottomed pot or wok to 350°F (175°C). Use a thermometer to maintain temperature throughout cooking.
- 4 Coat the chicken**

Dip each piece of chicken into the beaten eggs, letting excess drip off. Roll in the flour mixture, pressing gently to ensure coating sticks

completely.

5 Fry the chicken

Fry chicken pieces in batches of 6-8 for 4-5 minutes until golden brown and internal temperature reaches 165°F (74°C). Transfer to a wire rack or paper towel-lined plate.

6 Make the sauce

Heat 2 teaspoons vegetable oil in a large skillet over medium heat. Add 2 tablespoons minced garlic and cook for 30 seconds until fragrant but not browned.

7 Whisk together 1 cup chicken broth, 2 tablespoons soy sauce, 2 tablespoons brown sugar, 1 teaspoon ginger paste, and 1 cup cornstarch slurry until smooth.

8 Pour the sauce mixture into the skillet and bring to a boil. Cook for 2-3 minutes, stirring constantly, until sauce thickens enough to coat the back of a spoon.

9 Combine and serve

Add the fried chicken to the sauce and toss gently for 1 minute until every piece is evenly coated. Serve immediately over steamed rice.

Tips

Maintain oil temperature at 350°F throughout frying to ensure crispy, non-greasy chicken - use a thermometer for accuracy.

Don't overcrowd the fryer; cook chicken in batches to prevent oil temperature from dropping and causing soggy coating.

Keep one hand dry and one wet when breading to prevent the coating from sticking to your fingers.

Mix the flour and cornstarch thoroughly before coating to ensure even coverage and consistent texture.

Prepare the sauce while the chicken is frying so both components are ready to combine immediately.

If the sauce isn't thick enough, make a cornstarch slurry with 1 tablespoon cornstarch and 2 tablespoons cold water.

Adjust sweetness and heat to taste by adding more brown sugar for sweetness or red pepper flakes for spice.

Serve immediately after tossing with sauce to maintain maximum crispiness on the chicken coating.