

# Orange Chicken

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## Ingredients:

### For Chicken:

1 1/2 lbs boneless, skinless chicken thighs, cut into 1" pieces  
1 cup cornstarch  
2 large eggs, beaten  
1 tbsp soy sauce  
1/4 cup gingerale or beer

### For Marinade:

1 cup chicken broth  
3/4 cup orange juice  
3 tbsp brown sugar  
3 tbsp rice vinegar  
2 cloves garlic, minced  
1/4 tsp crushed red pepper flakes  
1/4 tsp ground ginger  
1/4 tsp white pepper

Frying oil

## Directions:

In a large saucepan make the marinade by mixing all ingredients together in a small pot over medium-high heat until boiling. Reduce heat and let simmer while cooking chicken.

In a large bowl, combine cornstarch, eggs, soy sauce and gingerale until well combined. Add chicken to bowl and toss to combine.

Working in batches, cook chicken for 4-6 minutes, or until it reaches an internal temperature of 165 degrees.

Transfer cooked chicken to a plate lined with paper towel to drain. Toss chicken with sauce and serve over rice topped with sesame seeds.