

# Homemade Takeout: Orange Chicken

By Kendra Vaculin

Put down the takeout menu and the forlorn look of someone settling for second best. Today we recreate the real thing: Panda Express' orange chicken.

Serves 4

- 3 tablespoons soy sauce, divided
  - 2 tablespoons white wine
  - 2 teaspoons minced ginger
  - 1 clove of garlic, minced
  - 4 boneless, skinless chicken breasts, cut into 1 to 1 1/2-inch cubes
  - 1/4 cup plus 1 tablespoon cornstarch (or potato starch), divided
  - canola (or other neutral oil) oil, for frying
  - 1 tablespoon honey
  - 2/3 cups orange juice
  - 1 tablespoon orange marmalade
  - 1 tablespoon rice vinegar
  - 1/4 teaspoon sesame oil
1. Whisk 2 tablespoons soy sauce, wine, ginger, and garlic together in a large bowl. Add the cubed chicken and marinate for at least 15 minutes.
  2. Using a large slotted spoon, move the chicken cubes from the marinade into a new bowl, leaving the remaining liquid behind. Sprinkle 1/4 cup cornstarch over the chicken and mix slightly to coat.
  3. In a large pot over medium-high, heat 1/4 inch of canola oil. Working in batches, add chicken cubes in a single layer and fry, turning occasionally, until well browned and cooked through, about 4 minutes total. Move to a paper towel-lined large plate or baking sheet to drain. Cubes will be crunchy looking nuggets of magic. Resist urge to eat them all from the baking sheet.
  4. In a small pot or saucepan over medium heat, mix remaining 1 tablespoon soy sauce, honey, orange juice, marmalade, rice vinegar, and sesame oil. In a small bowl, mix remaining tablespoon cornstarch and 2 tablespoons water together to form a slurry. Bring orange sauce mixture to low boil, and add some of the slurry, a spoonful at a time, while whisking, to thicken the sauce. Remove from heat once thickened.
  5. Toss chicken cubes in the sauce in a large bowl. Serve with rice and broccoli like the homemade takeout queen you ARE.