

Crispy Chinese Lemon Chicken - Takeout Flavor at Home

Chinese Lemon Chicken - A Zesty Takeout Classic at Home



OVEN
325°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Marinade:

... lb chicken breast, diced

‰ lemon, zested

1 tsp crushed garlic

1 tbsp soy sauce

Salt and pepper, to taste

For the Chicken Breading:

‰ cup flour

2 eggs, beaten

1 cup panko breadcrumbs

2 cups oil (for frying)

For the Lemon Sauce:

... cup chicken stock

Juice of 1 lemon

4 tbsp sugar

1 tbsp water

‰ tbsp corn flour

DIRECTIONS

1. Step 1: Marinate the Chicken: Combine diced chicken with lemon zest, garlic, soy sauce, salt, and pepper.
2. Let marinate for 20 minutes to soak in the flavor.
3. Step 2: Bread the Chicken: Dredge marinated chicken in flour.
4. Dip into beaten eggs.
5. Coat thoroughly in panko breadcrumbs.
6. Step 3: Fry Until Golden: Heat oil in a saucepan to 325°F (170°C).
7. Carefully fry chicken pieces for 3-4 minutes, until crispy and golden.
8. Drain on a paper towel-lined plate.
9. Step 4: Make the Lemon Sauce: In a small pan, bring chicken stock, lemon juice, lemon zest, and sugar to a boil.
10. Mix water with corn flour and stir into the sauce.
11. Simmer until thickened and glossy.
12. Step 5: Combine and Serve: Add fried chicken to the sauce and toss to coat evenly.
13. Serve over rice, garnished with green onions and sesame seeds if desired.

SWAPS & NOTES

& Swaps Panko breadcrumbs give a light, extra-crispy crust.

Regular breadcrumbs work in a pinch.

Corn flour thickens the sauce beautifully.

Chicken breast can be subbed with thigh meat for juicier bites.

TIPS FOR SUCCESS

Use a thermometer to monitor oil temperature-it's key for perfect frying.

Don't overcrowd the pan while frying; work in batches if needed.

For extra lemony punch, add a touch of lemon zest to the sauce just before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-chinese-lemon-chicken-takeout-flavor-at-home/>