

## Craving Takeout? Make This Crispy Orange Chicken at Home Instead

There are several reasons why this crispy orange chicken recipe stands out from the rest:



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

- 1 pound boneless, skinless chicken thighs, cut into bite-sized pieces
- 1 cup all-purpose flour
- 1/2 cup cornstarch
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup cold water
- Vegetable oil for frying
- 1/2 cup orange juice (freshly squeezed is best)
- 1/4 cup soy sauce
- 1/4 cup sugar
- 1 tablespoon rice vinegar
- 1 teaspoon grated ginger
- 1 teaspoon minced garlic
- 1 tablespoon cornstarch mixed with 2 tablespoons water (for thickening)

### DIRECTIONS

- 1. Prepare the : Chicken:** In a bowl, combine the flour, cornstarch, baking powder, salt, and pepper. Gradually add cold water to create a smooth batter. Dip each piece of chicken into the batter, ensuring it's well-coated.
- 2. Heat the : Oil:** In a large skillet or wok, heat about 2 inches of vegetable oil over medium-high heat. To test if the oil is ready, drop a small amount of batter into the oil; it should sizzle and rise to the surface.
- 3. Fry the : Chicken:** Carefully add the battered chicken pieces to the hot oil in batches, making sure not to overcrowd the pan. Fry for about 4-5 minutes or until golden brown and crispy. Remove and drain on paper towels.
- 4. Make the : Sauce:** In a separate saucepan, combine the orange juice, soy sauce, sugar, rice vinegar, ginger, and garlic. Bring to a simmer over medium heat. Once simmering, add the cornstarch mixture to thicken the sauce, stirring constantly until it reaches your desired consistency.
- 5. Combine and : Serve:** Toss the fried chicken in the orange sauce until well-coated. Serve immediately, garnished with sesame seeds or green onions if desired.

### TIPS FOR SUCCESS

**Use Fresh Ingredients:** Freshly squeezed orange juice makes a significant difference in flavor compared to bottled juice.

**Double Frying:** For extra crispiness, consider frying the chicken twice.

Fry it once until golden, let it rest, and then fry again for a minute or two.

Add Vegetables: For a complete meal, toss in some bell peppers or broccoli when combining the chicken with the sauce.

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Original recipe: <https://chefmaniac.com/craving-takeout-make-this-crispy-orange-chicken-at-home-instead/>