

Every time I have posted the Panda Express Orange Chicken recipe, someone always changes it because it doesn't actually contain any orange and most people seem to have a difficult time with that. Here is the original recipe as I found it. I have made it several times and I do not believe it is a clone, but rather the exact recipe. - Carole

Panda Express Orange Chicken

2 lbs boneless chicken pieces, skinned
1 egg
1 1/2 tsp salt
white pepper
oil
1/2 c plus 1 Tbsp cornstarch
1/4 c flour
1 tbsp minced ginger root
1 tsp minced garlic
dash crushed hot red chiles
1/4 c chopped green onions
1 tbsp rice wine
Orange Chicken Sauce
1/4 c water
1/2 to 1 tsp sesame oil

Cut chicken pieces into 2-inch squares and place in large bowl. Stir in egg, salt, pepper, and 1 tbsp oil and mix well. Stir cornstarch and flour together. Add chicken pieces, stirring to coat.

Heat oil for deep-frying in wok or deep-fryer to 375 degrees. Add chicken pieces, small batch at time, and fry 3 to 4 minutes or until golden and crisp. (Do not overcook or chicken will be tough.) Remove chicken from oil with slotted spoon and drain on paper towels. Set aside.

Clean wok and heat 15 seconds over high heat. Add 1 tbsp oil. Add ginger and garlic and stir-fry until fragrant. Add and stir-fry crushed chiles and green onions. Add rice wine and stir 3 seconds. Add Orange Sauce and bring to boil. Add cooked chicken, stirring until well mixed. Stir water into remaining 1 tbsp cornstarch until smooth.

Add to chicken and heat until sauce is thickened. Stir in 1 tbsp oil and sesame oil. Serve at once. Makes 6 servings.

Orange Chicken Sauce

1 1/2 tbsp soy sauce
1 1/2 tbsp water

5 tbsp sugar

5 tbsp white vinegar

Mix soy sauce, water, sugar and vinegar together.

This is the entire recipe.