Long Livo

Homemade General Tso's Chicken

25 min Prep time	**15 min** Cook time	**40 min** Total time
4 Servings	**Medium** Difficulty	**Chinese-American** Cuisine

Ingredients

Chicken & Marinade

- [ ] 1 lb boneless skinless chicken thighs, cut into bite-size pieces
- [ ] ¼ cup soy sauce (for marinating)
- [ ] ¼ cup rice vinegar (for marinating)
- [ ] 1 tsp sesame oil (for marinating)
- [ ] 1 tsp salt
- [ ] ½ tsp black pepper

Breading & Frying

- [ ] 1 cup all-purpose flour
- [ ] 1 cup cornstarch
- [ ] ½ cup water (for dipping)
- [ ] 2–3 Tbsp vegetable oil (for frying)

The Sauce

- [ ] 1 cup granulated sugar
- [ ] 1 cup water
- [ ] ¼ cup soy sauce (for sauce)
- [ ] 3 Tbsp rice vinegar (for sauce)
- [ ] 2 Tbsp hoisin sauce
- [ ] 1 Tbsp ketchup
- [ ] 1 tsp grated ginger
- [ ] 1 tsp minced garlic
- [ ] 1 Tbsp sesame oil
- [ ] 1 Tbsp cornstarch (for slurry)
- [ ] 2 Tbsp water (for slurry)
- [ ] 2 tsp sriracha
- [ ] ¼ tsp red pepper flakes (optional)

Garnish & Serving

- [ ] 2 Tbsp sesame seeds
- [ ] 3 scallions, sliced
- [ ] Steamed white rice

Instructions

1. First things first, trim your chicken thighs and cut them into little 1-inch cubes. In a medium bowl, whisk together the ¼ cup soy sauce, ¼ cup rice vinegar, 1 tsp sesame oil, 1 tsp salt, and ½ tsp black pepper. Toss the chicken in there and just let it sit and marinate for about 10 minutes. It gives the meat such a lovely depth.

2. Now for the coating. In a shallow dish, mix your 1 cup flour and 1 cup cornstarch. Set up another dish with ½ cup water. Take that marinated chicken, toss it in the flour-cornstarch mixture, shake off the extra, then give it a quick dip in the water and one more coat of the flour mixture. Honestly, this double-dip is what makes it so firm and crunchy.

3. Heat 2–3 Tbsp vegetable oil in your wok or deep-fryer until it hits 350 °F (175 °C). Fry the chicken in small batches for 2–3 minutes each until they're a beautiful golden brown. Use a slotted spoon to move them over to a baking sheet lined with paper towels so they can drain. We want them crisp, not greasy.

4. While the chicken is resting, let's get the sauce going. In a medium saucepan, stir together 1 cup sugar, 1 cup water, ¼ cup soy sauce, 3 Tbsp rice vinegar, 2 Tbsp hoisin sauce, 1 Tbsp ketchup, 1 tsp grated ginger, 1 tsp minced garlic, and 1 Tbsp sesame oil. Heat it over medium, stirring gently until the sugar dissolves completely.

5. Whisk 1 Tbsp cornstarch with 2 Tbsp water to make a little slurry. Stir that into your saucepan; you'll see the sauce start to thicken into a glossy, rich coating that will cling perfectly to the chicken.

6. Stir in the 2 tsp sriracha and ¼ tsp red pepper flakes if you're feeling a bit spicy. Just lower the heat and let it simmer gently for 1–2 minutes. This is where the flavors really come together, yeah?

7. Put that fried chicken back into the pan and toss everything together. Cook it for just one more minute so the sauce really hugs each piece of chicken.

8. Transfer the chicken to a platter, drizzle any extra sauce from the pan over the top, and sprinkle on those 2 Tbsp sesame seeds and sliced scallions for a bit of color.

9. Serve it piping hot over some steamed white rice. I like to keep a bit of extra sriracha or soy sauce on the side for anyone who wants a little more kick.

10. If you happen to have leftover sauce, just pop it in an airtight container in the fridge for up to 12 hours, or you can freeze it for up to 2 months.

Nutrition per serving

580 kcal	32 g	64 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Double-frying creates a superior crunch that lasts longer.
- Using a slotted spoon prevents the chicken from crowding and steaming.
- The sauce can be thinned with a splash of hot water if it gets too thick.