Long Livo

Panda Express Orange Chicken Copycat

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Chicken

- [ ] 1 lb boneless skinless chicken breast or thighs, cut into 1¾" cubes
- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] 1/2 cup all-purpose flour
- [ ] 1/2 cup cornstarch
- [ ] 1 cup vegetable or peanut oil, for frying

The Orange Sauce

- [ ] 1/2 cup orange juice (from 2 large oranges, no pulp)
- [ ] 1 cup orange marmalade or 1/2 cup orange juice + 2 tbsp orange zest
- [ ] 1/3 cup ketchup
- [ ] 1/4 cup soy sauce
- [ ] 2 tbsp rice vinegar
- [ ] 2 tbsp honey or brown sugar
- [ ] 1 tbsp tomato paste
- [ ] 1 tsp minced garlic
- [ ] 1 tsp minced fresh ginger
- [ ] 2 tbsp cornstarch mixed with 2 tbsp cold water (slurry)
- [ ] 2 tbsp unsalted butter, melted

Instructions

1. First things first, let's get that sauce ready. In a small bowl, whisk together your orange juice, marmalade (or the extra juice and zest), ketchup, soy sauce, rice vinegar, honey, tomato paste, garlic, and ginger. If you're using that 1/2 cup cornstarch for coating, just leave it out for now. Set this aside and let the flavors get to know each other.

2. Now for the chicken. Gently season your chicken cubes with salt and pepper, then toss them in the 1/2 cup flour and 1/2 cup cornstarch. Make sure they're all evenly coated—shake off any extra bits so it's not too thick. Honestly, let them rest for about 5 minutes; it just helps the coating stick better.

3. Heat up your 1 cup oil in a deep skillet or Dutch oven until it hits 350°F (175°C). Carefully drop the chicken in batches using a slotted spoon or tongs. Turn them once and fry until they're a lovely golden brown and cooked through, which usually takes 5-6 minutes per batch. Use paper towels to drain the extra oil.

4. While that chicken is resting, grab a small saucepan. Pour in your prepared orange sauce mixture—just remember to leave out the cornstarch slurry and the butter for now. Bring it to a gentle boil over medium heat, stirring it every now and then.

5. Whisk in the cornstarch slurry while the sauce is simmering. Keep whisking constantly—you don't want any lumps! Cook for another 1-2 minutes until it turns into a glossy, syrupy glaze. Wow, it smells amazing at this point.

6. Take the sauce off the heat and stir in that melted butter and any remaining orange zest. I always taste it here; feel free to add a pinch more salt or sugar if it doesn't quite hit the spot for you.

7. Toss your fried chicken right into the sauce. Stir it all together until every single piece is coated in that sticky glaze. Let it warm through for another 1-2 minutes just to make sure the flavors really meld together.

8. Move everything over to a serving platter. Drizzle a little extra sauce over the top if you're feeling fancy, and serve it immediately over some steamed rice or sautéed greens. Enjoy!

Nutrition per serving

520 kcal	31 g	42 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Let the chicken rest for 5 minutes after coating for better adhesion.
- Fry in batches to avoid overcrowding the pan and lowering the oil temperature.
- Drain chicken on paper towels to keep the final dish from being too greasy.