

General Tso's Chicken Recipe

This recipe for General Tso's chicken guides you through creating a crispy, fried chicken with a classic sweet and savory sauce.

Ingredients

For the chicken and frying

- 1.5 pounds boneless, skinless chicken thighs or breasts, cut into 1-inch pieces
- 1 large egg
- 1 cup cornstarch
- 1 teaspoon salt
- ½ teaspoon white pepper
- Vegetable or peanut oil, for frying

For the stir-fry

- 1 tablespoon vegetable oil
- 2 teaspoons fresh ginger, minced
- 2 cloves garlic, minced
- 4–6 dried red chiles (optional, for heat)
- Sliced green onions, for garnish
- Sesame seeds, for garnish

For the sauce

- ½ cup chicken broth
- ¼ cup low-sodium soy sauce
- 3 tablespoons rice vinegar
- 2 tablespoons hoisin sauce
- 3 tablespoons granulated sugar
- 1 tablespoon cornstarch
- 2 teaspoons sesame oil
- 1 teaspoon chili paste or red pepper flakes, to taste

Instructions

1. **Prepare the chicken:** In a large bowl, whisk the egg. Add the cut-up chicken pieces, salt, and white pepper, tossing until the chicken is well-coated. Add the cornstarch and toss again to completely coat the chicken.
2. **Fry the chicken:** Heat 1–2 inches of oil in a large skillet or wok over medium-high heat until it reaches 350°F. Fry the chicken in batches for 4–5 minutes, turning occasionally, until golden brown and cooked through. Remove the cooked chicken with a slotted spoon and drain on a paper towel-lined plate.
3. **Mix the sauce:** In a small bowl, whisk together all the sauce ingredients: chicken broth, soy sauce, rice vinegar, hoisin, sugar, cornstarch, sesame oil, and chili paste. Set it aside.
4. **Sauté aromatics:** Carefully pour out the frying oil, leaving about 1 tablespoon in the wok. Heat the remaining oil over medium-high heat and add the minced ginger and garlic. If using, add the dried red chiles. Sauté for about 30 seconds, until fragrant.
5. **Finish the sauce:** Whisk the prepared sauce mixture again and pour it into the hot skillet. Bring to a boil, stirring constantly, until the sauce thickens and becomes glossy.
6. **Combine and serve:** Return the fried chicken to the skillet with the sauce. Toss the chicken quickly to coat it evenly. Garnish with sliced green onions and sesame seeds. Serve immediately with rice.