



General Tao Chicken

Oscar · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

This General Tao chicken tastes the same as the one served in Chinese restaurants without the deep frying
Serve on steamed jasmine or basmati rice

Ingredients

- - 2 pounds skinless
- boneless chicken breast halves - cut into bite-size pieces - ¼ cup cornstarch - 2 large eggs - 1 teaspoon salt - ½ teaspoon ground black pepper - 6 tablespoons all-purpose flour - 1 teaspoon baking powder - ½ cup vegetable oil - ½ cup chopped green onion - 2 tablespoons grated fresh ginger root - 4 teaspoons sesame oil - ½ cup water - ½ cup white sugar - ¼ cup distilled white vinegar - 2 tablespoons cornstarch - 2 tablespoons soy sauce - ¼ cup oyster sauce - ¼ cup ketchup

Instructions

1. Gather the ingredients. Coat chicken pieces with cornstarch in a bowl; set aside. Beat eggs
2. salt
3. and pepper in a mixing bowl until combined. Stir in flour and baking powder until no large lumps remain. Mix in chicken pieces until evenly coated. Heat vegetable oil in a large skillet or wok over high heat. Cook chicken in hot oil until golden brown and no longer pink on the inside
4. about 12 minutes. Set chicken aside; keep warm. Make sauce: Reduce heat to medium-high; add green onion
5. ginger
6. and sesame oil to the skillet. Cook and stir until onion is limp and ginger begins to brown
7. about 1 minute. Pour in water
8. sugar
9. and vinegar; bring to a boil Dissolve cornstarch in soy sauce in a small bowl and stir into vinegar mixture along with oyster sauce and ketchup. Cook until sauce has thickened and is no longer cloudy. Stir in chicken; simmer until heated through.