

Helergon Kitchen

Homemade General Tso's Chicken

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Medium** Difficulty	**Chinese-American** Cuisine

Ingredients

Chicken and Marinade

- [ ] 1 lb chicken breast, cut into 1-inch cubes
- [ ] 2 tbsp soy sauce
- [ ] 1 tbsp Shaoxing wine
- [ ] 1 tsp rice vinegar
- [ ] 1 tsp sugar

Breading

- [ ] 1 egg white
- [ ] 1 tbsp cornstarch (for coating)

The Sauce

- [ ] 1/3 cup soy sauce
- [ ] 3 tbsp hoisin sauce
- [ ] 2 tbsp rice vinegar
- [ ] 1 tbsp honey
- [ ] 1 tsp sesame oil
- [ ] 1 tsp Chinese black vinegar (optional)
- [ ] 1 tsp ginger
- [ ] 2 cloves garlic
- [ ] 1 tsp chili garlic sauce
- [ ] 1 tsp chili flakes

Sauce Thickener

- [ ] 1 tbsp soy sauce, for sauce
- [ ] 1 tsp fresh ginger, minced
- [ ] 1 tbsp garlic, minced
- [ ] 1 tsp cornstarch, for sauce thickening

Frying and Garnish

- [ ] 1 tbsp vegetable oil, for frying
- [ ] Sliced green onions, thinly sliced
- [ ] Sesame seeds, toasted
- [ ] 1 cup jasmine rice, cooked

Instructions

1. First, pat those chicken cubes dry with paper towels—it really helps the sauce stick. Toss them in 2 tbsp soy sauce, 1 tbsp Shaoxing wine, 1 tsp rice vinegar, and 1 tsp sugar. Now, just let them sit and marinate for about 10-15 minutes so the flavors can really seep in.

2. Beat your egg white in a small bowl and set it aside. In a shallow dish, mix 1 tbsp cornstarch with a pinch of salt and pepper. Once the chicken is marinated, dip each piece into the egg white to coat it completely, then dredge it in the cornstarch. I usually tap off the excess so it doesn't get too cakey.

3. Heat 3 tbsp vegetable oil in a large skillet or wok over medium heat (180°C/350°F). I like to use a slotted spoon to test the oil; a tiny drop of batter should sizzle lightly. Fry 8-10 pieces at a time for 4-5 minutes per side until they're golden. Move them to a wire rack to drain.

4. Now for the secret to that crunch. Crank the heat to medium-high (190-200°C/375°F), add the remaining oil, and fry the chicken again for 2-3 minutes per side. This double-fry process is just wow—it makes them so much crispier. Remove and drain again.

5. While the chicken is doing its thing, let's make the sauce. In a bowl, whisk together 1/3 cup soy sauce, 3 tbsp hoisin sauce, 2 tbsp rice vinegar, 1 tbsp honey, 1 tsp sesame oil, 1 tsp Chinese black vinegar (if you have it), 1 tsp ginger, 2 cloves garlic, 1 tsp chili garlic sauce, and 1 tsp chili flakes.

6. In a small saucepan, mix 1 tbsp soy sauce, 1 tsp fresh ginger, 1 tbsp garlic, and 1 tsp cornstarch with a bit of warm water to make a slurry. Stir this into the sauce over medium heat for about 2 minutes until it turns glossy and thickens up beautifully.

7. Toss those crispy chicken pieces right into the sauce. Gently fold them in for 1-2 minutes until every piece is evenly coated and heated through.

8. Plate the glazed chicken and sprinkle over those thinly sliced green onions and toasted sesame seeds. It gives such a fresh pop of color, doesn't it?

9. Serve it immediately over a bed of hot jasmine rice. I highly recommend some steamed broccoli or a light cucumber salad on the side to balance things out.

10. If you're like me and love the sauce, feel free to reserve a little bit of it for extra glazing or as a dipping sauce on the side.

Nutrition per serving

320 kcal	23 g	22 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Double-frying the chicken is the key to that authentic takeout crunch.
- Patting the chicken dry before marinating ensures the flavor penetrates better.
- Using a wire rack for draining prevents the bottom of the chicken from getting soggy.