

Crispy Orange Chicken Bites

Delight in these Crispy Orange Chicken Bites, featuring juicy chicken pieces that are lightly battered and fried to perfection.

Tossed in a zesty homemade orange sauce, these bites make for an irresistible appetizer bursting with flavor.


30 min

Total time

medium

Difficulty

420

kcal / serving

Ingredients

- 150g chicken breast, diced
- 1/4 cup all-purpose flour
- 1/4 cup cornstarch
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 cup cold water
- Oil for frying
- For the Orange Sauce:
 - 1/4 cup fresh orange juice
 - 1 tbsp soy sauce
 - 1 tbsp honey
 - 1 tsp rice vinegar
 - 1/2 tsp cornstarch
 - 1/2 tsp grated ginger
 - 1/4 tsp garlic powder
 - Zest of 1/2 an orange

Steps

- 1 In a bowl, mix the flour, cornstarch, baking powder, salt, and pepper.
- 2 Gradually add cold water to create a smooth batter.
- 3 Heat oil in a frying pan over medium-high heat.
- 4 Dip chicken pieces into the batter, letting excess drip off, and carefully fry them until golden and crispy, about 4-5 minutes.
Drain on paper towels.
- 5 In a separate saucepan, combine orange juice, soy sauce, honey, vinegar, cornstarch, ginger, garlic powder, and orange zest. Heat on medium until the sauce thickens.
- 6 Toss the fried chicken bites in the orange sauce until evenly coated.

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Serve warm and enjoy your crispy orange chicken bites!