

CopyCat Panda Express Honey Sesame Chicken

Ingredients

Honey Sesame Sauce:

2 tablespoons sesame oil

1 tablespoon minced garlic

1/4 teaspoon red chili flakes

1/4 cup water

1/4 cup white sugar

1 tablespoon honey

2 tablespoons soy sauce

1 teaspoon white vinegar

1/2 teaspoon salt

1 tablespoon cornstarch mixed with 1 tablespoon water to make a slurry

1/4 teaspoon lemon juice

Chicken:

1 egg

1 teaspoon salt

1/2 teaspoon ground white pepper

1 tablespoon vegetable oil plus additional for frying

1 cup cornstarch

1/2 cup all-purpose flour

1 pound boneless skinless chicken breasts cut into 1-inch pieces

vegetable oil for frying

Assembly:

1 teaspoon sesame oil

1 yellow bell pepper diced

8 ounces string beans cut into 2-inch pieces

sesame seeds for garnish

Cooked rice for serving

Directions

To make the sauce, heat the sesame oil in a small saucepan over medium heat. Add the garlic and chili flakes and cook until fragrant, about 1 minute. Add the water, sugar, and honey, and bring the mixture to a simmer. Cook, stirring, until the sugar dissolves. Stir in the soy sauce, vinegar, salt, and cornstarch slurry and simmer until thickened, 1 to 2 minutes. Add the lemon juice and stir. Remove the saucepan from the heat and set aside.

To prepare the chicken, whisk together the egg, salt, white pepper, and vegetable oil in a large bowl. In a second bowl, combine the cornstarch and flour and mix well.

Dip the chicken pieces into the egg mixture. Shake off any excess liquid and dredge the chicken in the cornstarch mixture. Press down lightly so the cornstarch adheres on all sides.

In a deep fryer or Dutch oven, heat four inches of vegetable oil to 350°F.

Working in batches, drop the dredged chicken pieces into the oil one at a time. Deep-fry until golden brown, 3 to 4 minutes or until the chicken reaches an internal temperature of 165°. Transfer the chicken to a wire rack set inside a sheet pan and continue frying the remaining chicken.

To assemble the dish, heat the sesame oil in a large skillet or wok over medium heat. Add the peppers and cook until softened, about 5 minutes. Add the string beans and cook until lightly blistered, about 2 minutes. Stir in the sauce and bring the mixture to a boil. Add the chicken and toss to coat. Garnish with sesame seeds and serve over hot rice.