

CopyCat The Cheesecake Factory Orange Chicken

Ingredients

Chicken:

1 1/2 cups All-Purpose Flour

1/4 teaspoon Salt

1/4 teaspoon freshly ground Black Pepper to taste

1 – 2 Eggs beaten

2 pounds Boneless Skinless Chicken Breasts cut into 1 1/2-inch cubes

Vegetable Oil for frying

Orange Sauce:

1 1/2 cups Water

2 tablespoons freshly squeezed Orange Juice

1/4 cup freshly squeezed Lemon Juice

2 1/2 tablespoons Soy Sauce

1 cup packed Brown Sugar

1 tablespoon grated Orange Peel

1/2 teaspoon minced Ginger

1/2 teaspoon Garlic Powder

3 tablespoons Cornstarch

2 tablespoons Water

1/4 teaspoon Red Pepper Flakes

Directions

Chicken:

In a medium bowl, combine flour, salt and pepper. Mix well.

Place egg in another medium bowl.

Add chicken to egg mixture. Toss to coat all pieces.

Remove chicken pieces, a few at a time, allowing the excess

egg to drip off, place in flour mixture. Toss around to coat well.

Place on a plate and continue until all chicken pieces are floured.

Heat oil in a large cooking pot or deep fryer to 360°F.

Add chicken to hot oil and deep fry, in batches if necessary, until completely cooked. Remove to a paper towel-covered plate to drain. Set aside.

Orange Sauce:

In a large saucepan combine 1 1/2 cups water, lemon juice, orange juice and soy sauce. Stirring, cook over medium heat for a few minutes until hot.

Add in brown sugar, orange peel, ginger and garlic powder. Stir to combine and dissolve brown sugar. Bring to a boil.

In a small bowl or cup, combine cornstarch and 2 tablespoons water. Mix thoroughly. Slowly stir cornstarch mixture into sauce until it thickens.

Place chicken into a serving bowl. Pour hot orange sauce over breaded chicken. Sprinkle with red pepper flakes.

Serve hot with white rice and steamed vegetables