

Slow Cooker General Tso's Chicken



Alyssa Rivers

Slow Cooker General Tso's Chicken is a super easy meal with an amazing sweet and savory sauce with a little bit of heat! This is way better than takeout!

★★★★★ 4.70 from 49 votes



PREP TIME
5 mins

COOK TIME
3 hrs

TOTAL TIME
3 hrs 5 mins



COURSE
Dinner, Main Course

CUISINE
Asian American



SERVINGS
5

CALORIES
312 kcal

INGREDIENTS

- 4 boneless skinless chicken breasts cut into one inch cubes
- 1/4 cup cornstarch
- 1 tablespoon vegetable oil
- 1/2 cup hoisin sauce
- 2 T soy sauce
- 1/2 cup brown sugar
- 3 cloves garlic minced
- 3 Tablespoons rice wine vinegar
- 1 teaspoon sesame oil
- 1/4 tsp dry ginger
- 1/2 tsp crushed red pepper more or less to liking
- Optional garnish green onions, sesame seeds, additional red pepper flakes

INSTRUCTIONS

1. In a mixing bowl add the chicken and cornstarch. Toss until the chicken is completely coated in the cornstarch. In a medium sized skillet over medium high heat add oil and cook the chicken until the chicken is lightly brown but not cooked throughout. Put in the bottom of a slow cooker.
2. In a small mixing bowl whisk together hoisin sauce, soy sauce, brown sugar, garlic, rice wine vinegar, sesame oil, ginger and crushed red pepper. Pour on top of chicken in the slow cooker.
3. Cook on low heat for 3-4 hours or until chicken is cooked throughout. *see note
4. Serve over rice and garnish with green onions, sesame seeds and red pepper flakes if desired.

NOTES

If you are cooking the chicken without browning in the skillet first, when chicken is finished cooking, remove the chicken and add 1 Tablespoon cornstarch to the sauce. Add the chicken back to the crockpot and cook for an additional 15 minutes until the sauce thickens up. Chicken could also take longer to cook, closer to 4 hours.

Updated on February 19, 2021

Originally Posted on September 29, 2018

NUTRITION

Calories: 312kcal
Fat: 7g

Carbohydrates: 41g
Saturated Fat: 3g

Protein: 21g
Cholesterol: 59mg