

# General Tso's Chicken Recipe

**Prep Time:** 15 minutes    **Cook Time:** 15 minutes    **Total Time:** 30 minutes

General Tso's Chicken is a Chinese takeout go-to. Make it all in one dish in the comfort of your home for a sweet and spicy treat!

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**Skill Level:** Easy

**Cost to Make:** \$10-\$12

**Servings:** 8 servings

## Ingredients

- 2 lb chicken thighs, cut into 1-inch pieces
- 1/2 cup corn starch
- 1/4 cup **oil**, for frying
- 2 tbsp minced ginger
- 1 tsp red chili flakes
- 4 cloves garlic minced
- 1 tsp **sesame seeds**, optional for garnish

## Sauce

- 4 tbsp **rice vinegar**, or more to taste
- 6 tbsp **soy sauce**
- 4 tbsp hoisin sauce
- 1/2 cup water
- 6 tbsp **sugar**
- 2 tbsp cornstarch

## Instructions

1. Cut chicken into 1-inch cubes. Toss each piece with cornstarch. Set aside.
2. In a separate dish, combine all the ingredients for your sauce together.
3. Preheat a non-stick skillet with oil. Cook each chicken piece until all the sides are golden brown. Remove the chicken from the pan. Leave about 1 tbsp of oil in the pan for cooking.
4. Add the garlic, ginger and pepper flakes. Sautee for about 30 seconds.
5. Add the sauce to the skillet and bring it to a simmer. Taste the sauce and add more rice vinegar to taste if desired. Add the chicken and toss to coat. Serve right away!

