

GENERAL TSO'S CHICKEN & BROCCOLI

INGREDIENTS

1 pound chicken thighs cut into 1 inch chunks

¼ cup cornstarch

1 large broccoli crown, cut into florets

Oil for frying

1 tablespoon ginger, minced

½ teaspoon red chili flakes

2 cloves garlic, minced

1 scallion, chopped

Sesame seeds, optional

For the Sauce:

3 tablespoons rice vinegar

3 tablespoons soy sauce

2 teaspoons hoisin sauce

¼ cup water

3 tablespoons sugar

1 tablespoon cornstarch

DIRECTIONS

Toss the chicken thighs with 1/4 cup cornstarch and let sit
Drop the broccoli in boiling water for a few minutes then cool
under cold water and set aside

Combine all ingredients for the sauce in a small bowl and
whisk together

Add the chicken to a pan with the oil and fry until crispy

Remove the chicken from the pan and drain all but a
tablespoon of the oil and add the chili flakes, ginger, and garlic

Cook until you smell the garlic, about 30 seconds

Add in the chicken and toss, then add in the sauce

Stir for about 30 seconds until thickened

Add the broccoli and toss

Top with scallions and sesame seeds, if desired

