



General Tso Chicken

Ingredients

Chicken

- 3 lb boneless skinless chicken thighs, cut into bite-size pieces
- 2 cups buttermilk
- 2 tablespoon soy sauce
- 1 teaspoon [Fustini's Sesame Oil](#)
- ½ cup flour
- ½ cup cornstarch
- ½ teaspoon baking powder
- ½ teaspoon salt
- cooked rice

Sauce

- 2 tablespoons [Fustini's Cayenne Crush olive oil](#)
- 4 garlic cloves
- 4 scallions, finely sliced
- 6 tablespoons soy sauce
- ¼ cup [Fustini's Sherry Vinegar](#)
- ¼ cup [Fustini's Ginger & Honey Balsamic](#)
- ½ cup chicken stock
- 1/3 cup sugar
- 2 teaspoons [Fustini's Sesame Oil](#)
- 1 1/2 tablespoon cornstarch

Directions

Step 1.

Marinate Chicken in buttermilk, soy sauce, and sesame oil for 30 minutes. Take all the chicken out and place it in a bowl with the flour, cornstarch, baking powder, and salt. Mix until chicken is well coated.

Step 2. Sauce

Make the sauce by heating the cayenne oil and garlic oil over medium low heat and add scallions.

While those sweat, mix together the soy sauce, sherry vinegar, honey ginger balsamic, chicken stock, sugar, sesame oil, and cornstarch until it becomes smooth. Add the mixture to the garlic and scallions and bring to a simmer, until the sauce begins to thicken.

Step 3.

Begin frying your chicken in 350-degree oil until it is golden, crispy, and cooked through.

Alternatively, heat an air fryer to 400 degrees. Spray bottom with non-stick spray or olive oil. Place chicken in the air fryer (you may need to do it in batches) and air fry for 8-10 minutes, stopping halfway to turn pieces over, until internal temperature reaches 165 degrees.

Let the chicken rest for just a minute before you add it directly to the sauce. Completely coat all the chicken in the sauce and serve alongside rice.