RESTAURANT STYLE GENERAL TSO'S CHICKEN AND BROCCOLI

By: Simply Creative Chef Rob Scott

Ingredients: Yields 4 servings

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 the quarter cup of cornstarch and let sit
- Drop the broccoli in boiling water for a few minutes then cool under cold water and set aside
- Add the rice vinegar, soy sauce, hoisin sauce, water, sugar, and tablespoon or cornstarch 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
- Put into a serving bowl
- Top with scallions and sesame seeds, if desired