

Instant Pot Orange Chicken

The Best Instant Pot Orange Chicken Recipe

Chinese take out is serious one of my favorite things. I think I could eat it every day. I have found that even people who do not really like Chinese food love orange chicken. Since I have a serious addiction to my Instant Pot, of course, I want to make this an Instant Pot Orange Chicken recipe. I can create a great tasting recipe in no time. It helps keep us from going through the drive thru or ordering take out.



Variations to Orange Chicken Recipe

Since this is a basic orange chicken recipe, there are not too many ways to change it. You can change what you serve with it. You can make a few small changes like these as well:

- **Less Sugar:** While this is a delicious recipe, it is sweet and has a lot of sugar in it. You can lighten the sugar by switching to a sugar free orange marmalade, using 100 percent orange juice and using a sugar substitute or use less sugar in the sauce.
- **Chicken Thighs:** While I love the taste of the chicken breast for this, you can use boneless skinless chicken thighs as well.

How to Store this Easy Orange Chicken Recipe

Once you have eaten your dinner and the leftovers are cool, switch them from the Instant Pot and into an airtight container. Then you will store the Instant Pot orange chicken in the refrigerator. Once it is stored properly, this easy orange chicken recipe will last about 3 to 4 days in the refrigerator.

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Can Easy Orange Chicken be Frozen

I love to make a double batch of this recipe and keep some in the freezer for easy freezer meals. I make the orange chicken and place it in one bag and then I make the rice and put it into a different bag. I will put both bags together into one

bag so that they are together when I am ready to make them. Be sure to write on the outer bag what is inside and when it was made. When this Easy Orange Chicken is in the freezer bags it will stay good for up to 6 months.



Ingredients in Instant Pot Orange Chicken

- chicken breast
- flour
- egg
- vegetable oil
- orange juice
- ginger
- garlic
- rice wine
- orange marmalade
- granulated sugar
- brown sugar

- lite soy sauce
- Sriracha
- flour
- cornstarch
- green onions
- Orange zest

How to Make Instant Pot Orange Chicken

Prep your chicken by cutting into 1-2 inch chunks.

Place the chicken on a plate covered with a paper towel.

This allows the moisture to drain from the chicken.

It is important for the chicken not to have any extra moisture.

Once the chicken is dry add the chunks into a large ziploc bag.

Add your beaten egg and shake to combine. Use your hands to coat the chicken with the egg.

Now add the flour to the bag and seal.

Shake to combine.

Set to the side.

Heat up your pressure cooker, press Sauté.

Wait for the Instant Pot indicator to read HOT.

Add the oil to the hot Instant Pot.

Once the oil begins to bubble add the chicken.

Sauté for 4-5 minutes.

Make sure to stir a few times.

Cook until it just starts to get golden.

Once cooked remove your chicken and set to the side.

Deglaze the Instant pot with 1/4 cup orange juice and scrape them with a spatula.

Place the chicken back into the Instant pot.

Add 3/4 cups of orange juice, minced garlic, ginger, soy sauce, white sugar, brown sugar, tomato sauce, orange marmalade, and rice wine, pour all over the chicken.

Stir gently until all the ingredients are combined and coated in sauce.

Close lid, select Manual, and set the clock to 5 minutes on High Pressure.

Make sure the vent is closed.

Use a 10 minute Natural Release.

Turn off the heat.

Release the remaining pressure by opening the vent.

Select the Sauté function, on LOW.

In a small bowl add the cornstarch, and orange juice.

Whisk until all combined with no visible lumps.

Add the mixture to the Instant Pot.

Stir to combine.

Cook on Sauté function for a few more minutes, stirring gently, until the sauce thickens.

Turn the Instant pot off.

Allow to sit for another 4-5 minutes.

Serve over white rice.

Garnish with green onions and orange zest.

ENJOY!!

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Prep Time: 10 minutes Cook Time: 10 minutes Total Time: 20 minutes

DESCRIPTION

Looking for an easy **orange chicken recipe**? Wait until you see how easy and delicious this orange chicken recipe is. It simply does not get easier than **Instant Pot Orange Chicken Recipe!**

INGREDIENTS

- 2 lbs chicken breast cut into 1–2 inch pieces
- 1/2 cup flour
- 1 egg beaten
- 4 tbsp. vegetable oil

Sauce:

- 1 cup 100% pure orange juice
- 1 tbsp. ginger grated
- 3 tbsp. minced garlic
- 1 tbsp. rice wine
- 2 tbsp. orange marmalade
- $\frac{1}{4}$ cup granulated sugar

- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup lite soy sauce
- 1 tbsp. Sriracha
- 3 tbsp. flour
- 2 tbsp. cornstarch
- 2 tbsp. orange juice

Garnish:

- 4 green onions sliced
 - Orange zest
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INSTRUCTIONS

1. Prep your chicken by cutting into 1-2 inch chunks.
2. Place the chicken on a plate covered with a paper towel.
3. This allows the moisture to drain from the chicken.
4. It is important for the chicken not to have any extra moisture.
5. Once the chicken is dry add the chunks into a large ziploc bag.
6. Add your beaten egg and shake to combine. Use your hands to coat the chicken with the egg.
7. Now add the flour to the bag and seal.
8. Shake to combine.
9. Set to the side.
10. Heat up your pressure cooker, press Sauté.
11. Wait for the Instant Pot indicator to read HOT.
12. Add the oil to the hot Instant Pot.
13. Once the oil begins to bubble add the chicken.
14. Sauté for 4-5 minutes.
15. Make sure to stir a few times.
16. Cook until it just starts to get golden.
17. Once cooked remove your chicken and set to the side.
18. Deglaze the Instant pot with $\frac{1}{4}$ cup orange juice and

scrape them with a spatula.

19. Place the chicken back into the Instant pot.
20. Add 3/4 cups of orange juice, minced garlic, ginger, soy sauce, white sugar, brown sugar, tomato sauce, orange marmalade, and rice wine, pour all over the chicken.
21. Stir gently until all the ingredients are combined and coated in sauce.
22. Close lid, select Manual, and set the clock to 5 minutes on High Pressure.
23. Make sure the vent is closed.
24. Use a 10 minute Natural Release.
25. Turn off the heat.
26. Release the remaining pressure by opening the vent.
27. Select the Sauté function, on LOW.
28. In a small bowl add the cornstarch, and orange juice.
29. Whisk until all combined with no visible lumps.
30. Add the mixture to the Instant Pot.
31. Stir to combine.
32. Cook on Sauté function for a few more minutes, stirring gently, until the sauce thickens.
33. Turn the Instant pot off.
34. Allow to sit for another 4-5 minutes.
35. Serve over white rice.
36. Garnish with green onions and orange zest.
37. ENJOY!!