

Quick and Easy Bang Bang Chicken Recipe

If you're looking for a quick and delectable dish that packs a punch, Bang Bang Chicken is the perfect recipe for you! This delightful dish features crispy, golden-brown chicken pieces that are tossed in a creamy, spicy sauce, creating a perfect balance of flavors and textures. Whether you're cooking for a special occasion or just treating yourself to a delicious meal, this Bang Bang Chicken recipe will have everyone coming back for seconds. So roll up your sleeves and get ready to create a dish that's sure to impress and satisfy!



Ingredients

For the Chicken:

- ☐ 2 boneless skinless chicken breasts
- ☐ 3 large egg whites
- ☐ 1/2 cup panko bread crumbs
- ☐ 2 tablespoons cornstarch
- ☐ 1 teaspoon salt
- ☐ 1/2 teaspoon pepper
- ☐ 2 cups vegetable oil (for frying)
- ☐ 1/4 cup sliced green onions (for garnish)
- ☐ ¼ cup sliced chili

For the Bang Bang Sauce:

- ☐ 1/2 cup mayonnaise (Lesieur Mayonnaise a l'huile de colza 475g)
- ☐ 1/4 cup Ketchup (Lesieur Ketchup 485g)
- ☐ 1 tablespoon Sriracha sauce (to taste)
- ☐ 1 tablespoon honey
- ☐ 2 tablespoons mustard



Directions

Fried Chicken:

- 1 Cut the chicken breasts into even bite-size pieces.
- 2 In a medium-sized mixing bowl, whisk together the egg whites, panko bread crumbs, cornstarch, salt,pepper and honey.
- 3 Submerge the chicken pieces in the mixture and set aside.
- 4 Pour enough vegetable oil into a deep pan.
- 5 Heat the oil to medium heat.
- 6 Working in batches, use a slotted spoon to fry the chicken pieces in the hot oil until golden brown and cooked through, about 3-4 minutes.
- 7 Remove the cooked chicken from the oil and transfer to a paper towel-lined plate to drain.
- 8 In the same oil, fry the spring onion and chili for a few minutes.

Bang Bang Sauce:

- 9 In a small bowl, stir together the mayonnaise, ketchup, mustard, Sriracha sauce (to taste), and honey until smooth and combined. Set aside.
- 10 Toss the fried chicken pieces with the Bang Bang Sauce.
- 11 Serve immediately, garnished with sliced green onions and chopped spring onions or chili, if desired.

Enjoy your delicious Bang Bang Chicken!



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