

Bang Bang Chicken

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Serves 6

Blue – 7

Purple – 7

Green – 11

- 1/4 cup Light mayonnaise
- 2 Tbsp Sriracha Hot Sauce
- 1 Tbsp Sugar
- 1 Tbsp Rice Vinegar
- 2 Eggs
- 1/2 tsp Kosher salt
- 1/4 tsp pepper
- 1 1/2 pounds Boneless, skinless chicken breasts, cut into bite sized pieces
- 1 cup All purpose flour
- 1 1/2 cups Panko bread crumbs
- 1 tsp onion powder
- 1 tsp garlic powder
- olive oil or canola oil spray

1. Mix together the mayo, Sriracha, sugar and vinegar in a small bowl.
2. Whisk the eggs, salt and pepper in a shallow bowl or shallow pie plate

3. Place the flour in another shallow bowl or pie plate.
4. Mix the breadcrumbs, onion powder and garlic powder together in a shallow bowl or pie plate
5. Preheat oven to 375 or air fryer to 360.
6. Coat the chicken with the flour, then dredge in the egg mixture, then into the Panko mixture and place in air fryer basket or on a baking sheet
7. Spray with olive oil or canola oil spray for 2 seconds.
8. Bake in the oven for 22-25 minutes or until golden brown, or air fry for 15-20 minutes until cooked through.
9. While still hot, toss with Sriracha mayo mixture