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