

Choco Fever Dream

Bang Bang Chicken – Crispy Easy Snack

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb boneless skinless chicken breast, cut into 1-inch cubes
- [ ] 1 cup cornstarch
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper
- [ ] Vegetable oil for frying

For the Sauce

- [ ] ½ cup mayonnaise
- [ ] 2 tbsp sriracha
- [ ] 1 tbsp honey
- [ ] 1 tbsp lime juice
- [ ] 1 tsp soy sauce

Instructions

1. Pat the chicken pieces dry, then toss them with cornstarch, salt, and pepper until lightly coated.
2. Heat oil in a deep skillet over medium-high heat; fry the chicken in batches until golden, about 3-4 minutes per batch.
3. While the chicken cooks, whisk together mayonnaise, sriracha, honey, lime juice, and soy sauce; chill the sauce for 10 minutes.
4. Drain fried chicken on a wire rack, then gently toss with the chilled sauce until each piece is glossy.
5. Serve immediately, garnished with a sprinkle of toasted sesame seeds and chopped cilantro if desired.

Nutrition per serving

420 kcal	30 g	28 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crispness, let the coated chicken rest 5 minutes before frying.
- Do not overcrowd the pan; fry in small batches.
- Adjust the amount of sriracha for milder or hotter heat.