



Choco Fever Dream

Skillet Bang Bang Chicken Thighs

10 min

Prep time

4

Servings

20 min

Cook time

Easy

Difficulty

30 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 8 bone-in, skin-on chicken thighs (~2 lbs total)
- ☐ 2 tbsp olive oil
- ☐ 1 tsp kosher salt
- ☐ ½ tsp freshly ground black pepper

Bang Bang Sauce

- ☐ 1 cup mayonnaise
- ☐ 3 tbsp Sriracha sauce

- ☐ 2 tbsp honey
- ☐ 2 cloves garlic, minced
- ☐ 1 tbsp fresh lime juice
- ☐ 2 tbsp unsalted butter
- ☐ ¼ cup water (optional)

Garnish

- ☐ 1 tsp sesame seeds (optional garnish)
- ☐ 2 green onions, sliced (optional garnish)

Instructions

- 1 Start by patting your chicken thighs dry with paper towels. Honestly, this is the secret to that golden skin we all love. Just give both sides a good sprinkle of 1 tsp kosher salt and ½ tsp freshly ground black pepper.
- 2 Heat the 2 tbsp olive oil in your skillet over medium-high heat. Once it's shimmering, place the chicken thighs skin side down. Let them sear until the skin is a beautiful golden brown, which usually takes about 8 minutes.
- 3 Flip those thighs over and cook for another 6 minutes. Then, just move them to a plate and set them aside for a moment. Go ahead and reduce your heat to medium now.
- 4 In that same skillet—don't wash it, we want those brown bits!—add the 2 tbsp unsalted butter. Let it melt down; it really gives the sauce a lovely, silky finish.
- 5 While the butter is melting, grab a bowl and whisk together the 1 cup mayonnaise, 3 tbsp Sriracha sauce, 2 tbsp honey, 2 cloves garlic, minced, 1 tbsp fresh lime juice, and ¼ cup water (if you're using it) until it's all smooth.
- 6 Pour that creamy sauce right into the skillet. Give it a little swirl to combine it with the butter, and let it simmer for about 2 minutes so the flavors can really get to know each other.

- 7 Now, return the chicken thighs to the pan. Use a spoon to coat them in that sauce. Simmer gently, turning them occasionally, until the chicken hits an internal temperature of 165°F and the sauce thickens up—usually about 7 minutes.
- 8 Finish them off with 1 tsp sesame seeds and 2 green onions, sliced. If the sauce looks a bit too thick, just give it a quick whisk to loosen it up.
- 9 I like to serve these immediately over steamed jasmine rice, sautéed noodles, or maybe cauliflower rice if you're keeping things low-carb.
- 10 Well, look at that. Just enjoy that bright, tangy kick of the bang bang sauce while the chicken stays juicy and crisp.

Nutrition per serving

580 kcal

Calories

38 g

Protein

12 g

Carbs

42 g

Fat

Tips & notes

- Allow the chicken to rest for 5 minutes after cooking to keep the juices inside.
- If the sauce separates, just whisk in a splash of warm water off the heat.
- You can easily adjust the heat by changing the amount of Sriracha and honey.