



Bang Bang chicken

Ingredients

Bang Bang Sauce

- ☐ 1 cup (232 g) mayonnaise
- ☐ ½ cup (132 g) Thai sweet chili sauce
- ☐ 1 teaspoon Sriracha, or more to taste
- ☐ 2 tablespoons honey

Chicken

- ☐ 1 ½ pounds boneless skinless chicken tenderloins
- ☐ 1 cup (245 g) buttermilk
- ☐ ¾ cup (94 g) all-purpose flour
- ☐ ½ cup (64 g) cornstarch
- ☐ 1 large egg, room temperature
- ☐ 1 tablespoon Sriracha
- ☐ ½ teaspoon garlic powder
- ☐ ½ teaspoon kosher salt
- ☐ ¼ teaspoon black pepper
- ☐ ⅛ teaspoon cayenne pepper, optional
- ☐ 2 cups (216 g) panko breadcrumbs, plain
- ☐ canola oil, for frying
- ☐ parsley, chopped, for garnish

Instructions

Bang Bang Sauce

In a small bowl, combine the mayonnaise, Thai sweet chili sauce, Sriracha, and honey. Mix well and set aside.

Chicken

In a medium mixing bowl add buttermilk, flour, cornstarch, egg, sriracha, garlic powder, salt, pepper, and cayenne pepper. Whisk to combine. Add chicken tenders and toss to coat. Add Panko to a shallow plate.

Working one piece at a time, remove the chicken from the batter, gently shaking off any excess batter. Dredge the chicken in the panko, pressing slightly to adhere. Set on a clean plate. Repeat with the remaining chicken pieces. Set aside while you heat the oil to .a large skillet, add about an inch of oil. Heat oil over medium-high heat until it reaches a temperature of 365°F.

Working in batches, being careful not to overcrowd the pan, add chicken and cook until browned (about 2-3 minutes on each side), or until the chicken reaches an internal temperature of 165°F. Repeat with the remaining chicken tenderloins, making sure the oil is 365°F before adding more chicken.

Transfer the chicken to a paper towel-lined plate to drain slightly before adding it to a serving plate.

Toss the chicken with the bang bang sauce, top with chopped parsley, and serve warm.