



Crispy Coconut Chicken with Bang Bang Sauce

Ingredients:

- 1 lb (450g) boneless chicken breasts
- 1 cup all-purpose flour
- 2 large eggs
- 1 cup shredded coconut
- 1 cup panko breadcrumbs
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp garlic powder
- 1/2 tsp paprika
- 1/2 cup vegetable oil (for frying)

For the Bang Bang Sauce:

- 1/2 cup mayonnaise
- 2 tbsp sweet chili sauce
- 1 tbsp sriracha (adjust to taste)
- 1 tsp lime juice

Directions:

1. Preheat your oven to 200°F (95°C) to keep the chicken warm after frying.
2. Cut the chicken breasts into strips or bite-sized pieces.
3. In a shallow bowl, mix the flour, salt, pepper, garlic powder, and paprika.
4. In another bowl, beat the eggs.
5. In a third bowl, combine the shredded coconut and panko breadcrumbs.
6. Dip each piece of chicken first into the flour mixture, then into the beaten eggs, and finally coat it well with the coconut and panko mix.
7. Heat the vegetable oil in a large skillet over medium heat.
8. Fry the chicken pieces in batches for about 4-5 minutes on each side or until golden brown and crispy.
9. Once cooked, transfer the chicken to a baking sheet and keep it warm in the oven.
10. In a small bowl, mix together the mayonnaise, sweet chili sauce, sriracha, and lime juice to make the Bang Bang Sauce.
11. Serve the crispy coconut chicken hot with the Bang Bang Sauce on the side for dipping. Enjoy your delicious Crispy Coconut Chicken with Bang Bang Sauce!