

Spice Up Your Dinner: Viral Honey Sriracha Chicken Tenders with Sweet Potato Fries

Are you ready to take your taste buds on a wild ride? These



OVEN
400°F

TIME
20-25 min

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INGREDIENTS

For the Chicken Tenders:

- 1 lb chicken tenders
- 1 cup all-purpose flour
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Salt and pepper to taste
- 2 eggs, beaten
- 1 cup panko breadcrumbs

For the Honey Sriracha Sauce:

- ¾ cup honey
- ¼ cup Sriracha sauce (adjust for heat)
- 1 tablespoon soy sauce
- 1 tablespoon rice vinegar

For the Sweet Potato Fries:

- 2 large sweet potatoes, cut into fries
- 2 tablespoons olive oil
- 1 teaspoon smoked paprika

DIRECTIONS

1. Preheat the : Oven: Start by preheating your oven to 400°F (200°C).
2. Prepare the : Sweet Potato Fries: In a large bowl, toss the sweet potato fries with olive oil, salt, pepper, and smoked paprika. Spread them out on a baking sheet in a single layer. Bake for 20-25 minutes, flipping halfway through, until they are crispy and golden.
3. Coat the : Chicken Tenders: While the fries are baking, prepare the chicken tenders. In one bowl, mix together the flour, garlic powder, paprika, salt, and pepper. In a second bowl, beat the eggs. In a third bowl, add the panko breadcrumbs.
4. Dredge the : Chicken: Take each chicken tender and dredge it in the flour mixture, dip it in the beaten eggs, and then coat it with the panko breadcrumbs. Make sure each piece is well-coated for maximum crunch!
5. Fry the : Chicken Tenders: Heat a little oil in a skillet over medium-high heat. Fry the chicken tenders in batches for about 4-5 minutes on each side, or until they are golden brown and cooked through.
6. Make the : Honey Sriracha Sauce: In a small saucepan, whisk together the honey, Sriracha, soy sauce, and rice vinegar. Heat over low for 3-4 minutes, stirring occasionally, until the sauce thickens slightly.
7. Serve: Serve the crispy chicken tenders hot alongside the sweet potato fries. Drizzle the honey Sriracha sauce over the chicken or serve it on the side for dipping. Enjoy a plate of pure heaven!

