

Fire Glazed Chicken Strips - Sweet, Spicy, and Street-Food Inspired

Fire Glazed Chicken Strips ?? Sweet, Spicy, and Seriously Addictive



TIME
30 min

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INGREDIENTS

- 1 lb chicken breast, cut into strips
- 1/2 cup soy sauce
- 1/4 cup honey
- 2 tbsp sriracha sauce
- 2 cloves garlic, minced
- 1 tsp fresh ginger, grated
- 1 tbsp vegetable oil
- 1/2 tsp black pepper
- 1/4 cup green onions, chopped (for garnish)
- Sesame seeds, optional (for garnish)

DIRECTIONS

- 1.** Make the Marinade:: In a bowl, whisk together soy sauce, honey, sriracha, garlic, ginger, oil, and black pepper.
- 2.** Marinate the Chicken:: Add chicken strips to the marinade, turning to coat.
- 3.** Cover and refrigerate for 30 minutes (or up to 2 hours for deeper flavor).
- 4.** Cook the Chicken:: Heat a grill or skillet over medium-high heat.
- 5.** Remove chicken from marinade, letting excess drip off.
- 6.** Cook 5-7 minutes per side, brushing with reserved marinade in the final minutes for extra glaze.
- 7.** Finish and Serve:: Remove from heat and let rest.
- 8.** Garnish with chopped green onions and sesame seeds.
- 9.** Serve hot-these strips are amazing over rice, tucked into wraps, or served solo!

TIPS FOR SUCCESS

- Slice chicken evenly for even cooking and maximum flavor soak.
- Use a hot pan or grill to get that irresistible char and caramelization.
- Don't over-marinate -the acidity can break down the chicken too much.
- Add extra heat with chili flakes or more sriracha if you like it fiery.

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Original recipe: <https://chefmaniac.com/fire-glazed-chicken-strips-sweet-spicy-and-street-food-inspired/>