

Sweet & Spicy Baked Honey Hot Chicken Sandwiches

Baked Honey Hot Chicken Sandwiches - Oven-Crisped Sweet Heat ??



OVEN
425°F

TIME
30 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

For the Chicken:

2 large boneless, skinless chicken breasts (halved into 4 pieces)

1 cup buttermilk

1 tsp hot sauce

1/2 cup panko breadcrumbs

1/2 cup all-purpose flour

1 tsp paprika

1 tsp garlic powder

1/2 tsp salt

1/2 tsp black pepper

Olive oil spray

For the Honey Hot Glaze:

2 tbsp honey

1 tbsp hot sauce (adjust to taste)

1 tbsp melted butter

... tsp cayenne pepper (optional)

For Assembly:

4 brioche buns

Pickles, sliced

Mayonnaise or aioli (optional)

Lettuce or slaw (optional)

DIRECTIONS

1. ? Marinate the Chicken: In a bowl, whisk together buttermilk and hot sauce.
2. Add chicken, cover, and marinate for at least 30 minutes-or overnight in the fridge for max flavor.
3. ? Prep & Bread the Chicken: Preheat oven to 425°F (220°C). Line a baking sheet with parchment and place a wire rack on top.
4. In a bowl, mix panko, flour, paprika, garlic powder, salt, and pepper.
5. Remove chicken from marinade. Dredge in breadcrumb mixture, pressing firmly to coat both sides.
6. Place chicken pieces on wire rack and spray tops lightly with olive oil.
7. ? Bake to Crispy Perfection: Bake for 20-25 minutes, flipping halfway, until chicken is golden and internal temp hits 165°F.
8. ? Make the Honey Hot Glaze: In a small bowl, whisk together honey, hot sauce, melted butter, and cayenne (if using).
9. Once chicken is cooked, brush glaze generously over each piece.
10. ? Build the Sandwich: Toast brioche buns if desired.
11. Add mayo or aioli, a layer of pickles, a crispy chicken piece, and optional lettuce or slaw.
12. Close the bun and serve hot!

TIPS FOR SUCCESS

Marinate overnight for deeper flavor and tenderness.

Use a wire rack to allow airflow and even browning on all sides.

Switch to broil mode for the last 2 minutes of baking.

Double the glaze if you want to dip or drizzle more!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-spicy-baked-honey-hot-chicken-sandwiches/>