

Crispy Bang Bang Chicken: Your New Favorite Dinner Recipe

What's not to love about this



OVEN
400°F

TIME
6-8 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup panko breadcrumbs
- 1/2 cup mayonnaise
- 2 tablespoons sweet chili sauce
- 1 tablespoon honey
- 1 tablespoon Sriracha sauce
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Salt and pepper to taste
- Vegetable oil for frying

DIRECTIONS

1. Let's get cooking this fantastic : Crispy Bang Bang Chicken!
2. Prepare : Breadcrumb Mixture: In a shallow dish or a wide plate, combine the panko breadcrumbs, garlic powder, paprika, salt, and pepper. Stir everything together until well mixed.
3. Make the : Bang Bang Sauce: In a separate medium-sized bowl, whisk together the mayonnaise, sweet chili sauce, honey, and Sriracha sauce until the mixture is completely smooth and well combined.
4. Coat the : Chicken: Take each chicken breast and first dip it into the mayonnaise mixture, ensuring it is fully coated on all sides. Let any excess drip off.
5. Bread the : Chicken: Immediately after dipping in the mayo mixture, roll the chicken in the breadcrumb mixture. Gently press the crumbs onto the chicken to make sure they adhere well and fully coat each piece.
6. Heat : Oil: In a large skillet or frying pan, heat about 1 inch of vegetable oil over medium heat. You want the oil to be hot enough to sizzle when a breadcrumb is dropped in, but not smoking.
7. Fry the : Chicken: Carefully place the coated chicken breasts into the hot skillet. Cook for about 6-8 minutes on each side, or until the chicken is golden brown, crispy, and cooked through (internal temperature should reach 165°F / 74°C). You may need to cook in batches to avoid overcrowding the pan.
8. Drain : Excess Oil: Once cooked, use tongs to transfer the chicken to a paper towel-lined plate to drain any excess oil.
9. Serve: Serve your Crispy Bang Bang Chicken hot, either

sliced into strips or as whole breasts. Drizzle with extra Bang Bang sauce if desired, or serve it on the side for dipping.

SWAPS & NOTES

Chicken: You can easily adapt this recipe for boneless, skinless chicken thighs if you prefer dark meat.

TIPS FOR SUCCESS

Panko Breadcrumbs: Panko is key for that extra crispy coating, so I highly recommend sticking with it.

Regular breadcrumbs won't give you the same crunch.

Mayonnaise: While classic for Bang Bang sauce, you could use a light mayonnaise or even Greek yogurt for a slightly healthier twist, though it might alter the creaminess a bit.

Spice Level: The Sriracha is what brings the heat.

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

Original recipe: <https://chefmaniac.com/crispy-bang-bang-chicken-your-new-favorite-dinner-recipe/>