

Sweet & Spicy Bang Bang Chicken Skewers: The Ultimate Easy Weeknight Dinner

Sweet & Spicy Bang Bang Chicken Skewers Served with Golden Fries



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Chicken Skewers:

1 lb (450g) Boneless Chicken: Breasts or thighs work great; just ensure they are cut into uniform cubes.

Olive Oil: To help the seasoning stick and prevent sticking to the grill.

Salt and Pepper: The essentials.

Wooden Skewers: Remember to soak these in water for at least 30 minutes!

For the Bang Bang Sauce:

Mayonnaise & Greek Yogurt: The yogurt adds a nice tang and lightens up the base.

Sriracha: Adjust this based on your "spice-tolerance" meter.

Sweet Chili Sauce: This provides that signature sticky sweetness.

Honey & Lime Juice: For a bright, citrusy finish.

Garlic: Freshly minced is always best.

For the Crispy Fries:

3 Large Russet Potatoes: The best starch content for crispy fries.

Vegetable Oil: For that perfect golden fry.

Smoked Paprika & Salt: To give the fries an earthy, smoky kick.

DIRECTIONS

1. Prep the : Fries: Preheat your oven to 425°F (220°C). Peel and cut your potatoes into thin strips. Toss them in a bowl with vegetable oil, smoked paprika, and salt. Spread them in a single layer on a large baking sheet (much like how I prep my Sheet Pan Quesadillas) and bake for 25-30 minutes until golden and crisp.
2. Prepare the : Chicken: While the fries bake, thread your cubed chicken onto the soaked skewers. Brush with olive oil and season generously with salt and pepper.
3. Whisk the : Sauce: In a medium bowl, combine the mayo, Greek yogurt, sriracha, sweet chili sauce, honey, lime juice, and garlic. Whisk until smooth. Set aside half of the sauce for dipping.
4. Cook the : Skewers: Heat a grill pan or outdoor grill over medium-high heat. Grill the chicken for about 4-5 minutes per side until charred and cooked through (165°F internal temperature).
5. Glaze: During the last 2 minutes of cooking, brush the chicken generously with the first half of the Bang Bang sauce.
6. Assemble: Serve the hot skewers alongside the crispy golden fries and the remaining sauce for dipping.

SWAPS & NOTES

This sauce works beautifully with shrimp or even firm tofu cubes.

Air Fryer Method: If you don't want to use the oven for the fries, toss them in the air fryer at 400°F for about 15-20 minutes.

Sauce Heat: If you like it extra spicy, add a pinch of crushed red pepper flakes to the sauce.

Step-by-Step Instructions Prep the Fries: Preheat your oven to 425°F (220°C).

TIPS FOR SUCCESS

Uniformity is Key: Cut your chicken into even pieces so they all finish cooking at the same time.

No one wants one burnt piece and one undercooked piece!

Don't Crowd the Pan: When baking the fries, give them space.

If they are touching, they will steam instead of crisping up.

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

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