

## Easy Sweet & Spicy Thai Chicken with Honey Chili Glaze

Sweet and Spicy Thai Chicken



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1 ½ lbs boneless skinless chicken thighs or breasts
- 2 tbsp vegetable oil
- 3 garlic cloves, minced
- 1 tbsp fresh ginger, grated
- ¾ cup sweet chili sauce
- 3 tbsp soy sauce
- 2 tbsp honey
- 1 tbsp rice vinegar
- 1 tbsp sriracha (adjust to taste)
- ½ tsp crushed red pepper flakes
- 1 lime, juiced
- 2 green onions, sliced
- 1 tbsp sesame seeds (optional)
- Fresh cilantro, chopped for garnish
- Cooked jasmine rice, for serving

### DIRECTIONS

- 1.** Heat the Pan: Heat vegetable oil in a large skillet over medium-high heat.
- 2.** Cook the Chicken: Add the chicken to the skillet and cook for 4-5 minutes per side, until browned and cooked through. Remove the chicken from the pan and set aside.
- 3.** Sauté Aromatics: In the same skillet, add the minced garlic and grated ginger. Cook for 1-2 minutes, stirring constantly until fragrant.
- 4.** Build the Sauce: Stir in:
- 5.** Sweet chili sauce
- 6.** Soy sauce
- 7.** Honey
- 8.** Rice vinegar
- 9.** Sriracha
- 10.** Crushed red pepper flakes
- 11.** Let the sauce simmer for 3-4 minutes until it slightly thickens.
- 12.** Glaze the Chicken: Return the chicken to the skillet and toss to coat evenly in the sticky sauce. Let it simmer for 2-3 minutes so the glaze clings to the chicken.
- 13.** Finish with Freshness: Squeeze fresh lime juice over the chicken and stir gently.
- 14.** Garnish and Serve: Top with sliced green onions, sesame seeds, and chopped cilantro. Serve hot over steamed jasmine rice.

## SWAPS & NOTES

Chicken choice: Chicken thighs provide more flavor and stay juicy, but chicken breasts work perfectly if you prefer leaner meat.

Sweet chili sauce: This ingredient forms the base of the glaze.

Most grocery stores carry it in the international foods aisle.

Adjusting the spice: Reduce the sriracha or red pepper flakes for a milder dish.

## TIPS FOR SUCCESS

Cut chicken evenly: Uniform pieces cook more evenly and absorb the sauce better.

Use high heat initially: This helps the chicken develop a nice golden sear.

Let the sauce reduce slightly: Simmering thickens the glaze so it coats the chicken beautifully.

Add lime at the end: Fresh lime juice brightens the dish and balances the sweetness.

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

Original recipe: <https://chefmaniac.com/easy-sweet-spicy-thai-chicken-with-honey-chili-glaze/>