

Bang Bang Chicken Fried Rice: Sweet, Spicy, and Seriously Addictive

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BANG BANG CHICKEN FRIED RICE

Ingredients:

- 2 tbsp sesame oil (divided)
- 4 large eggs (beaten)
- ½ tsp kosher salt

TIME

5 to 7 min

METHOD

Air fryer

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Recipe Card

SAVE

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INGREDIENTS

For the Chicken:

1½ lbs boneless chicken breasts, cubed

1 tbsp vegetable oil

½ cup cornstarch

2 eggs, beaten

½ teaspoon salt

½ teaspoon black pepper

For the Bang Bang Sauce:

½ cup mayonnaise

¼ cup sweet chili sauce

1-2 tablespoons sriracha, adjusted to taste

1 tablespoon honey

For the Fried Rice:

3 cups cooked and chilled white rice

2 tablespoons vegetable oil

3 eggs, lightly beaten

1 cup frozen peas and carrots mix

3 green onions, sliced

3 cloves garlic, minced

3 tablespoons soy sauce

1 tablespoon sesame oil

Salt and pepper to taste

DIRECTIONS

1. Prep the chicken: Place the cubed chicken in a bowl and season with salt and black pepper. Dip each piece into the beaten eggs, then coat it well with cornstarch.
2. Cook the chicken: Heat 1 tablespoon of vegetable oil in a large skillet over medium-high heat. Add the chicken and cook until golden brown and crispy on the outside, about 5 to 7 minutes. Work in batches if needed so the pan does not get overcrowded. Remove the cooked chicken and set it aside.
3. Make the Bang Bang sauce: In a small bowl, whisk together the mayonnaise, sweet chili sauce, sriracha, and honey until smooth. Toss the cooked chicken in the sauce until every piece is glossy and well coated.
4. Start the fried rice: In a large wok or skillet, heat 2 tablespoons of vegetable oil over medium-high heat. Add the garlic and cook just until fragrant.
5. Scramble the eggs: Push the garlic to the side of the pan, then pour in the lightly beaten eggs. Scramble until fully cooked.
6. Add the vegetables: Stir in the peas and carrots mix and cook for 2 to 3 minutes until heated through.
7. Fry the rice: Add the chilled rice, breaking up any clumps as you stir. Cook for 3 to 4 minutes so the rice heats through and starts to pick up flavor from the pan.
8. Season everything: Pour in the soy sauce and sesame oil, then mix well so the rice is evenly coated. Season with salt and pepper to taste.
9. Finish with green onions: Stir in the sliced green onions and cook for another minute.

10. Assemble and serve: Spoon the fried rice into bowls or onto plates, then top with the Bang Bang chicken. Serve immediately while everything is hot and fresh.

SWAPS & NOTES

Chicken breasts work great here because they stay tender while giving you a nice lean bite, but boneless chicken thighs are also a great option if you want even more flavor.

Cornstarch is key for that lightly crisp coating, so I would not skip it.

For the Bang Bang sauce, start with 1 tablespoon of sriracha if you want mild heat, then add more to taste.

The mayonnaise gives the sauce its creamy body, while the sweet chili sauce and honey add sweetness that balances the spice.

TIPS FOR SUCCESS

Fresh, warm rice holds too much moisture and can turn sticky instead of giving you that classic fried rice texture.

Cook the chicken in a single layer so it browns properly.

If the pan is overcrowded, it will steam instead of crisping up.

That crispy exterior is important because it stands up better to the creamy sauce.

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

Original recipe: <https://chefmaniac.com/bang-bang-chicken-fried-rice-sweet-spicy-and-seriously-addictive/>