

Golden Crunchy Garlic Chicken with Sticky Asian Sauce That Beats Takeout

Golden Crunchy Garlic Chicken with Sticky Asian Sauce



TIME
20 min

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INGREDIENTS

1 1/2 pounds boneless, skinless chicken thighs or chicken breasts, cut into bite-sized pieces
1 cup all-purpose flour
1/2 cup cornstarch
2 eggs
1 teaspoon salt
1/2 teaspoon black pepper
1 teaspoon garlic powder
Oil, for frying or pan-frying
4 cloves garlic, minced
1/3 cup soy sauce
1/4 cup honey
2 tablespoons brown sugar
2 tablespoons rice vinegar
1 tablespoon sesame oil
1 tablespoon ketchup
1 tablespoon cornstarch mixed with 2 tablespoons water
1 teaspoon fresh grated ginger, optional
Sliced green onions
Sesame seeds
Cooked rice, for serving

DIRECTIONS

1. Prep the chicken. Pat the chicken pieces dry with paper towels. This helps the coating stick better and encourages better browning.
2. Set up the breading station. In one bowl, whisk the eggs. In another bowl, combine the flour, cornstarch, salt, pepper, and garlic powder.
3. Coat the chicken. Dip each piece of chicken in the egg, then dredge in the flour mixture until well coated.
4. Cook until golden. Heat oil in a deep skillet over medium-high heat. Fry the chicken in batches until crispy, golden brown, and cooked through, about 4 to 5 minutes per batch depending on size. Transfer to a paper towel-lined plate.
5. Make the sauce. In a separate skillet or saucepan, heat the sesame oil over medium heat. Add the garlic and ginger and cook for about 30 seconds until fragrant. Stir in soy sauce, honey, brown sugar, rice vinegar, and ketchup.
6. Thicken the sauce. Once the sauce begins to simmer, stir in the cornstarch slurry. Cook for another 1 to 2 minutes until the sauce thickens and turns glossy.
7. Toss everything together. Add the crispy chicken to the sauce and toss gently until every piece is coated.
8. Serve immediately. Garnish with green onions and sesame seeds, then serve hot over rice.

SWAPS & NOTES

Chicken thighs vs. breasts: Chicken thighs stay especially

juicy, but chicken breasts work well too if that is what you have.

Honey substitute: Maple syrup or an extra spoonful of brown sugar can work in a pinch.

Garlic level: If you really love garlic, add an extra clove or

two to the sauce.

Heat option: Stir in red pepper flakes or a drizzle of sriracha for a spicy version.

TIPS FOR SUCCESS

The biggest key to getting that perfect crunch is not overcrowding the pan.

Fry the chicken in batches so the pieces crisp instead of steaming.

It takes a little longer, but the payoff is worth it.

Make sure the sauce is ready close to serving time.

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