



BONELESS ASIAN CHICKEN “WINGS”

ASIAN

ROADMAP

1. Salt & pepper chicken cubes.
2. In a bowl whisk together honey sriracha dipping sauce ingredients & set aside.
3. In a small nonstick saucepan, over medium high heat, stir together Asian sauce ingredients. Bring to a simmer until everything is combined & has thickened (2 minutes), then turn down to lowest heat.



SERVINGS
6 - 8



ACTIVE TIME
10 MIN



TOTAL COOK TIME
20 MIN

INGREDIENTS

Chicken & coating:

- 2 lb. Boneless skinless chicken breast - cut into 1 1/5 in. cubes
- 1/2 tsp. Salt
- 1/4 tsp. Black pepper
- 2 large eggs - whisked
- 2 C. Panko breadcrumbs
- 1 Tsp. Granulated garlic
- 1 tsp. Granulated onion
- 1 tsp. Smoked paprika

Asian Sauce:

- 3 Tbsp. Soy sauce
- 3 Tbsp. Korean Gochujang

- 1/4 C. Ketchup
- 1/4 C. Dark brown sugar
- 3 Tbsp. Honey
- 1 Tbsp. Rice vinegar
- 2 Tbsp. Mirin or dry sherry
- 1 inch piece of ginger - grated
- 2 garlic cloves - grated
- 2 scallions - small dice

Honey Sriracha yogurt dipping sauce:

- 1/2 C. Full fat Greek yogurt
- 1/4 C. Mayonnaise
- 1 1/5 Tbsp. Sriracha
- 2 tsp. Honey
- 1 Tbsp. Lime juice or apple cider vinegar
- 1/4 tsp salt - or to taste
- 1/4 tsp. Black pepper

Side dippers:

- Bell pepper slices - green, red, orange or yellow
- Snap peas
- Carrot slices

4. In a large bowl, whisk eggs until frothy.
5. In another large bowl, mix together panko, granulated garlic, onion & smoked paprika.
6. Drop chicken in eggs to coat then put into panko mixture. Press coating onto the chicken. It's a very thin coating, but turns out amazingly light & crunchy. Bake for 16-18 minutes or until cooked through.

Dip chicken in sauce to coat or serve on the side along with the honey sriracha dipping sauce.

Sweet, spicy, crunchy chicken with a creamy dipping sauce & crisp veggies.
It's a flavor bomb!