

Sticky Garlic Chicken Bites

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Ingredients

2 chicken breasts
1 egg, beaten
1 cup panko breadcrumbs
Salt and pepper
4 tablespoons soy sauce
4 tablespoons honey
4 garlic cloves, crushed
2 tablespoons hoisin sauce
1 teaspoon sriracha
1 tablespoon grated ginger
Spring onions (garnish)
Sesame seeds (garnish)

Directions

Preheat oven to 200°C/400°F

Cut the chicken breasts into small bite-size pieces and season with salt and pepper

Dip chicken pieces into egg mixture then coat with panko

Bake 20 minutes until golden brown and cooked through

** Mix together soy sauce, honey, garlic, hoisin sauce, sriracha and grated ginger in a saucepan and bring to boil, remove from heat.

Toss chicken bites in sauce until thoroughly coated

Serve immediately with chopped spring onion and sesame seeds

** If you like it real saucy, make a double batch of sauce.