



Introduction

Crispy Honey Chilli Chicken is a delightful dish that marries the flavors of sweet honey and spicy chili, creating a mouthwatering experience. This recipe is perfect for any occasion, whether it's a family dinner or a gathering with friends. The chicken is deep-fried to golden perfection and coated in a delicious sauce that balances sweetness and heat, promising a tantalizing bite each time.

Detailed Ingredients with measures

- Chicken breast, cut into bite-sized pieces - 500 grams
- Cornflour - 1 cup
- All-purpose flour - 1/2 cup
- Salt - to taste
- Black pepper powder - 1/2 teaspoon
- Ginger-garlic paste - 1 tablespoon
- Eggs - 1, beaten
- Oil - for deep frying
- Honey - 1/4 cup
- Soy sauce - 1/4 cup
- Chilli sauce - 2 tablespoons
- Spring onions, chopped - for garnish
- Sesame seeds - for garnish

Prep Time

The preparation for Crispy Honey Chilli Chicken takes approximately 15 minutes. This includes cutting the chicken, mixing the batter, and preparing the sauce ingredients.

Cook Time, Total Time, Yield

The cooking time required for this dish is about 20 minutes. In total, including prep, the entire process will take around 35 minutes. This recipe yields about 4 servings, making it perfect for sharing with family or friends.



Detailed Directions and Instructions

Step 1: Prepare the Chicken

Cut the chicken thighs into bite-sized pieces. Pat them dry with paper towels to remove excess moisture.

Step 2: Marinate the Chicken

In a bowl, combine the chicken pieces with soy sauce, garlic, and ginger. Let it marinate for at least 30 minutes to enhance the flavor.

Step 3: Coat the Chicken

In another bowl, mix cornstarch and all-purpose flour. Toss the marinated chicken pieces in the mixture until well-coated.

Step 4: Heat the Oil

In a deep frying pan or wok, heat vegetable oil over medium-high heat. Ensure the oil is hot before frying to achieve crispiness.

Step 5: Fry the Chicken

Carefully add the coated chicken pieces to the hot oil in batches, avoiding overcrowding. Fry until golden brown and crispy, then drain on paper towels.

Step 6: Prepare the Sauce

In a separate pan, heat oil and add chopped garlic and red chili flakes. Sauté for a few minutes until fragrant, then add honey and soy sauce. Stir well.

Step 7: Combine Chicken with Sauce

Add the crispy chicken to the sauce and toss until evenly coated. Cook for 2-3 minutes to let the flavors meld together.

Step 8: Serve

Transfer the honey chili chicken to a serving platter and garnish with chopped spring onions. Enjoy while hot!

Notes

Tip 1: For Extra Crispiness

Double coat the chicken by dipping it in the egg wash followed by the flour mixture for an additional crispy texture.

Tip 2: Adjusting Spice Level

Modify the amount of red chili flakes according to your desired level of spiciness for the sauce.

Tip 3: Cooking Oil

Choose an oil with a high smoke point, such as vegetable or canola oil, for frying the chicken.

Tip 4: Storage

Store any leftover honey chili chicken in an airtight container in the refrigerator. Reheat in an oven for best results to maintain crispiness.



Cook techniques

Marinating Chicken

To achieve tender and flavorful chicken, marinate it for at least 30 minutes or up to several hours in a mixture of honey, soy sauce, and spices.

Coating for Crispiness

To create a crispy exterior, coat the marinated chicken pieces in a mixture of cornstarch or flour before frying.

Frying Chicken

Fry the coated chicken pieces in hot oil until golden and crispy, ensuring not to overcrowd the pan for even cooking.

Making Sauce

Prepare the honey chili sauce by combining honey, chili sauce, and additional seasonings in a saucepan and simmering until thickened.

Final Toss

Once the chicken is fried and the sauce is ready, toss the chicken in the sauce to evenly coat each piece before serving.

FAQ

Can I use a different type of meat?

Yes, you can substitute chicken with other proteins like tofu, shrimp, or beef, adjusting the cooking time as necessary.

Is there a way to make this recipe healthier?

You can bake the coated chicken in the oven instead of frying for a healthier version.

What can I serve with crispy honey chili chicken?

This dish pairs well with steamed rice, noodles, or a fresh salad to balance the flavors.

How do I store leftovers?

Leftovers can be stored in an airtight container in the refrigerator for up to 2 days. Reheat in the oven to maintain crispiness.

Can I make this dish ahead of time?

You can prepare the chicken and sauce in advance, but it's best to fry the chicken just before serving for the best texture.

**Conclusion**

Crispy honey chilli chicken is a delightful dish that balances sweetness with heat, creating an unforgettable culinary experience. Perfectly crispy and

coated in a flavorful sauce, this recipe not only satisfies cravings but also offers versatility for meal planning. Whether served as an appetizer or a main course, it's bound to impress family and friends.

More recipes suggestions and combination

Sweet and Spicy Chicken Wings

Try making chicken wings coated with a similar honey-chilli sauce for a finger-licking appetizer at your next gathering.

Honey Chilli Shrimp

Swap out chicken for shrimp and follow the same crispy coating process for a delightful seafood twist.

Crispy Tofu with Honey Chilli Sauce

For a vegetarian option, substitute chicken with crispy fried tofu, maintaining the flavor profile while keeping it plant-based.

Honey Chilli Vegetables

Mix a variety of vegetables like bell peppers, broccoli, and carrots in the honey-chilli sauce for a colorful and healthy side dish.

Spicy Honey Chilli Noodles

Create a stir-fried noodle dish infused with honey and chilli to complement your crispy chicken for a complete meal.

Glazed Meatballs

Make meatballs using minced pork or beef, then glaze them with the honey-

chilli sauce for a tasty party snack.

