

# Fire Cracker Chicken

Fire Cracker Chicken is a MOUTH-WATERING Asian dish that pairs splendidly with fried rice. You won't regret trying this one! The spicy zing and juicy chicken will surely make this a go-to recipe. An added bonus- it's gluten free! Side Note: if you're feeding little taste buds- don't write this one off, just replace the buffalo sauce (or split the batch) with some BBQ and omit the red pepper flakes while baking and add them to the plated product as desired!

**Course** Main Dish

**Cuisine** Asian

**Servings**

4 PEOPLE

**Prep Time**

10 MINUTES

**Cook Time**

40 MINUTES

## Ingredients

- 1 lb King's Boneless Skinless Chicken Breast
- Salt & Pepper to Taste
- 1/3 cup Cornstarch
- 2 Eggs
- 3 tbsp olive oil
- 1/3 cup Hot Sauce (or BBQ if desired)
- 1/2 cup Brown Sugar
- 1 tbsp Rice Vinegar
- 1/2 tsp Red Pepper Flakes
- 4 Scallions (sliced)
- Cooking Spray

## Instructions

1. Preheat oven to 350° and spray baking pan with cooking spray.  
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2. Cut up chicken breast into 1 inch pieces, season with salt and pepper, set aside.  
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3. Beat 2 eggs in a medium sized bowl.  
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4. Sprinkle cornstarch over chicken pieces- mix with hands until mixture is evenly coated.  
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5. Start heating oil over high heat, meanwhile start dipping chicken into egg mixture.  
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6. Place chicken in a single layer and fry in oil until golden brown on each side (3-4 minutes).  
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7. Place chicken pieces in baking dish.

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8. In a small bowl mix together the hot sauce, brown sugar, rice vinegar, and red pepper flakes. Pour mixture over chicken.

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9. Bake for 35 minutes- stirring once at about 17 minutes.

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10. Top with scallions. Serve with soy sauce and fried rice. Enjoy!!

## Recipe Notes