

Treasure Barrel

Firecracker Chicken: Quick Spicy Dinner

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Asian-inspired** Cuisine

Ingredients

Main Chicken

- [ ] 1 lb boneless skinless chicken breast, cut into 1" pieces
- [ ] 1 tablespoon cornstarch
- [ ] 1 tablespoon vegetable oil

Firecracker Sauce

- [ ] 1 tablespoon sesame oil
- [ ] 1 tablespoon honey
- [ ] 1 tablespoon soy sauce
- [ ] 1 tablespoon rice vinegar
- [ ] 1 tablespoon Sriracha sauce (or 1 tablespoon gochujang)
- [ ] 1 teaspoon minced fresh ginger
- [ ] 1 teaspoon minced garlic
- [ ] 1 teaspoon chili flakes (optional)

Garnish and Extras

- [ ] 2 tablespoons chopped scallions, sliced thin
- [ ] 1 teaspoon toasted sesame seeds
- [ ] 1/2 cup sliced bell pepper (optional for crunch)

Instructions

1. Start by patting the 1 lb boneless skinless chicken breast, cut into 1" pieces dry with some paper towels. Honestly, this is the little secret to getting that cornstarch to really stick, which gives us that lovely crisp coating we're after.

2. In a small bowl, whisk together your 1 tablespoon cornstarch, 1 tablespoon soy sauce, 1 tablespoon rice vinegar, 1 tablespoon honey, 1 tablespoon Sriracha sauce (or 1 tablespoon gochujang), 1 teaspoon minced fresh ginger, 1 teaspoon minced garlic, and 1 teaspoon chili flakes (optional) until it's all smooth. Now, just pour that mixture into a larger bowl and toss the chicken until every piece is well coated.

3. Heat 1 tablespoon vegetable oil in a large skillet over medium-high heat. Once it's hot—you'll see a little shimmer—add the chicken in a single layer. Sear them for 3–4 minutes on each side until they're golden brown and cooked through to an internal temp 165°F.

4. Use a slotted spatula to move the chicken over to a plate for a moment, just to let that excess oil drain away.

5. In that same skillet, turn the heat down to medium and pour in 1 tablespoon sesame oil. If you're using 1/2 cup sliced bell pepper (optional for crunch), toss them in now and sauté for about 1 minute just to soften them up a bit.

6. Bring the chicken back into the skillet, turning it to coat everything in that remaining sauce. Cook it for another 2–3 minutes; you'll see the sauce thicken up and create a beautiful glaze on the chicken.

7. Take the skillet off the heat and sprinkle over 2 tablespoons chopped scallions, sliced thin and 1 teaspoon toasted sesame seeds. Give it a gentle toss to combine everything.

8. Transfer the dish to a serving platter. I like to brighten it up with a final squeeze of lime juice and a handful of fresh cilantro if you have some on hand.

9. Now, serve it immediately over steamed jasmine rice, shirataki noodles, or even cauliflower rice if you're keeping things low-carb.

10. To balance the heat, I suggest offering some side veggies like steamed broccoli, sautéed bok choy, or a crisp cucumber salad.

Nutrition per serving

320 kcal	31 g	18 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- The cornstarch is essential for that signature glaze and crispness.
- Always use a single layer when searing chicken to avoid steaming the meat.
- Adding acidity at the end really wakes up the honey and vinegar flavors.