

Treasure Barrel

Firecracker Chicken Recipe

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1 pound boneless skinless chicken thighs, cut into bite-size pieces
- [ ] 2 tablespoons cornstarch
- [ ] 2 tablespoons vegetable oil, plus more for frying
- [ ] 1 bell pepper, diced
- [ ] 2 scallions, sliced into 1-inch pieces

Aromatics and Sauce

- [ ] 3 cloves garlic, minced
- [ ] 1 tablespoon fresh ginger, minced
- [ ] 2 tablespoons soy sauce
- [ ] 1 tablespoon chili bean paste (doubanjiang)
- [ ] 1 tablespoon rice vinegar
- [ ] 1 teaspoon sugar
- [ ] 1 teaspoon Sichuan peppercorns, toasted and ground
- [ ] 1/2 teaspoon red pepper flakes
- [ ] 1 tablespoon toasted sesame oil
- [ ] Sea salt to taste

Instructions

1. First, we'll get the chicken ready. In a bowl, toss those 1 pound boneless skinless chicken thighs, cut into bite-size pieces with 2 tablespoons cornstarch. I like to make sure they are evenly coated. Now, just let it rest for 5 minutes while you get your aromatics chopped up; it's a little window of peace before the sizzle.

2. Heat a splash of vegetable oil in your large skillet or wok over medium-high heat. Add the chicken in a single layer—don't crowd it, or it won't brown. Fry them until they're golden brown and cooked through, which usually takes about 5–6 minutes. Once they look just right, remove the chicken and set it aside for a moment.

3. Lower your heat down to medium and add another tablespoon of vegetable oil. Go ahead and sauté your 3 cloves garlic, minced, 1 tablespoon fresh ginger, minced, 2 scallions, sliced into 1-inch pieces, and 1 bell pepper, diced. Stir them for about 2 minutes until everything smells wonderful and the pepper has softened just a bit.

4. Now, bring that golden chicken back into the pan. Stir in 2 tablespoons soy sauce, 1 tablespoon chili bean paste (doubanjiang), 1 tablespoon rice vinegar, 1 teaspoon sugar, 1 teaspoon Sichuan peppercorns, toasted and ground, 1/2 teaspoon red pepper flakes, and 1 tablespoon toasted sesame oil. Toss it all together vigorously for 2–3 minutes so the sauce thickens and every piece is coated in that spicy goodness.

5. Give it a little taste. Honestly, the sauce should be bright and a bit sweet with a bold kick. If it needs a touch more, just season with sea salt to taste.

6. Serve it immediately over some warm steamed white rice or steamed rice noodles. I like to garnish mine with extra scallions if I have some left over.

Nutrition per serving

420 kcal	34 g	18 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- A thick-bottomed skillet is your best friend here to keep things from sticking.
- Don't rush the peppercorns; toasting them makes a world of difference.
- If the heat is too much, you can easily scale back the bean paste.