

Treasure Barrel

# Skillet Bang Bang Chicken Thighs

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| **10 min**<br>Prep time | **20 min**<br>Cook time | **30 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Chicken Preparation

- [ ] 4 bone-in skin-on chicken thighs (8 oz each)
- [ ] 1 tsp kosher salt
- [ ] 1/2 tsp freshly ground black pepper
- [ ] 1 tsp garlic powder
- [ ] 2 tbsp olive oil

### Bang Bang Sauce

- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp Sriracha sauce (adjust to taste)
- [ ] 2 tbsp honey
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp sesame oil
- [ ] 1 tsp grated fresh ginger
- [ ] 1 clove garlic, minced
- [ ] 1 tsp soy sauce (optional)

### Garnish

- [ ] 1 tbsp toasted sesame seeds
- [ ] 2 tbsp sliced green onions

## Instructions

1. Start by patting those chicken thighs really dry with paper towels. Honestly, it's the secret to the crunch. Once they're dry, season them generously with the kosher salt, black pepper, and garlic powder.
2. Heat up your 2 tablespoons of olive oil in a large skillet over medium-high heat. You're looking for it to be shimmering, but look, don't let it start smoking or it'll taste bitter.
3. Carefully place the thighs skin-side down. Let them sear for about 6–7 minutes. You want that skin to turn a beautiful, deep golden brown and get properly crispy.
4. Flip them over and cook for another 5–6 minutes. Use your thermometer to make sure the internal temperature reaches 165°F (74°C). If the skin isn't quite where you want it, just give it an extra minute. Wow, the smell at this point is just wonderful.
5. Move the cooked thighs over to a plate and tent them loosely with foil. We'll keep them warm and cozy while we whip up the sauce.
6. Turn the heat down to medium. Right in that same dry skillet, whisk together your mayo, Sriracha, honey, rice vinegar, sesame oil, grated ginger, minced garlic, and that optional tsp of soy sauce.
7. Bring the sauce to a gentle simmer, stirring constantly. Let it thicken up for about 2 minutes. Oops, if it gets a bit too thick, just stir in 1 tablespoon of water until it looks just right.

8. Return the chicken to the skillet. Toss them around so the sauce clings beautifully to the meat, and cook for another 1–2 minutes just to heat everything through.

9. Plate the chicken into warmed bowls. I love to sprinkle on the toasted sesame seeds and sliced green onions for a little pop of color and crunch.

10. Serve it up immediately with some fluffy steamed jasmine rice and a crisp cucumber slaw. Just lovely.

### Nutrition per serving

| 480 kcal | 34 g | 14 g | 32 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- The skin is key—it keeps the meat juicy while giving you that satisfying crunch.
- Be careful not to crowd your pan; if you do, the chicken will steam instead of sear.
- Keep some sauce on the side for a little extra drizzle at the end.