

# Sesame Chicken and Sesame Chicken Sauce Recipe

## INGREDIENTS

### For the Chicken

- 2 boneless, skinless chicken breasts, cut into bite-sized pieces
- 1 cup all-purpose flour
- 2 eggs, beaten
- 1 cup panko breadcrumbs
- Salt and pepper to taste
- Vegetable oil for frying

### For the Sauce

- 1/4 cup soy sauce
- 2 tablespoons rice vinegar
- 2 tablespoons honey
- 1 tablespoon sesame oil
- 1 teaspoon minced garlic
- 1 teaspoon minced ginger
- 1 tablespoon sesame seeds (toasted for extra flavor)
- 1 tablespoon cornstarch mixed with 2 tablespoons water (cornstarch slurry)

### For Garnish

- Sliced green onions
- Toasted sesame seeds

# INSTRUCTIONS

## Coat the Chicken

- In three separate bowls, place the flour in one, the beaten eggs in another, and the panko breadcrumbs in the third, Season the chicken pieces with salt and pepper.
- Dip each piece of chicken into the flour, then the beaten eggs, and finally the panko breadcrumbs, making sure they're coated evenly.
- Place the coated chicken on a plate.

## Fry the Chicken

- In a large, deep skillet, heat about 1 inch of vegetable oil over medium-high heat.
- Once the oil is hot (around 350°F or 175°C), carefully add the chicken pieces in batches.
- Fry for about 3-4 minutes per side or until they are golden brown and cooked through.
- Remove the cooked chicken with a slotted spoon and place them on a plate lined with paper towels to drain excess oil.

## Make the Sesame Chicken Sauce

- In a small saucepan, combine soy sauce, rice vinegar, honey, sesame oil, minced garlic, minced ginger, and toasted sesame seeds, bring the sauce to a simmer over medium heat.
- Once it's simmering, stir in the cornstarch slurry.
- Continue to simmer and stir until the sauce thickens, which should take about 2-3 minutes.

## Combine Chicken and Sauce

- Place the fried chicken in a large mixing bowl.
- Pour the sesame chicken sauce over the chicken and gently toss to coat all the pieces evenly with the sauce.

## Serve

- Garnish with sliced green onions and more toasted sesame seeds.
- Serve the Sesame Chicken hot with steamed rice or your choice of side dishes.