Another restaurant favorite that can easily be made in your own kitchen, this is one of my most popular recipes. It makes the most amazingly crisp chicken bites and a sweet chili mayo sauce that’s so good, you may be tempted to eat it with a spoon.

Bang-Bang Chicken

Serves 4 Prep time: 15 minutes Total time: 30 minutes DAM

For the sweet chili mayo sauce:

1⁄4 cup mayonnaise

2 tablespoons sweet chili sauce

1 tablespoon honey

2 teaspoons hot sauce (such as Frank’s RedHot Sauce)

1 cup vegetable oil, plus more as needed

1 cup buttermilk

3⁄4 cup all-purpose flour

1⁄2 cup cornstarch

1 large egg

1 tablespoon hot sauce

1⁄2 teaspoon kosher salt

1⁄4 teaspoon freshly ground black pepper

2 boneless, skinless chicken breasts (about 1 1⁄4 pounds), cut into 1-inch chunks

2 cups panko (see Note)

Make the sweet chili mayo sauce: Whisk together the mayonnaise, sweet chili sauce, honey, and hot sauce in a small bowl; set aside.

Heat the oil in a large skillet over medium-high heat.

In a large bowl, whisk together the buttermilk, flour, cornstarch, egg, hot sauce, salt, and pepper. Add the chicken pieces, and toss to coat.

Working with one piece at a time, dredge the chicken in the panko, pressing to make sure each piece is evenly coated. Set aside.

Working in batches, fry the chicken in the skillet until evenly golden and crispy on all sides, 2 to 3 minutes total. Transfer to a paper towel–lined plate to drain.

Serve immediately, drizzled with the sweet chili mayo sauce.

Note: Panko is a Japanese-style of bread crumbs that can be found in the Asian section of your local grocery store.

PER SERVING: CALORIES 636 FAT 27.9g PROTEIN 38.5g CARB 59g FIBER 2g CHOL 134mg IRON 2mg SODIUM 601mg CALC 22mg