



Sheet Pan Chili Crisp Chicken with Roasted Broccoli

All-in-one sheet pan baking using spirited chili crisp

Sweet/Sour/Spicy Sauce:

- 1 Tablespoon grated fresh ginger
- 1/2 cup chicken broth
- 2 Tablespoons (each) soy sauce; ketchup
- 2 teaspoons (each) granulated sugar; unseasoned rice vinegar
- 1 teaspoon (each) sesame oil; fish sauce
- 1/2 Tablespoon chili crisp
- 2 teaspoons cornstarch

Directions:

In a medium sized saucepan, whisk all sauce ingredients together; cook over medium high heat, stirring until mixture bubbles and thickens into a sauce. Set aside to stay warm.

Note: Double sauce recipe if you want to serve some sauce on the side for guests to use as a dipping sauce.

Broccoli Florets

6 cups broccoli florets (about 2 bunches)

3 Tablespoons olive oil

1 teaspoon chili crisp

Chicken Breasts:

4 large boneless, skinless chicken breasts (about 8 to 9 oz. each)

1 teaspoon (each) garlic powder; onion powder

1/2 teaspoon grated orange zest

1/2 teaspoon (each) ground black pepper; salt

1 Tablespoon cornstarch

2 eggs

1-1/3 cups Panko breadcrumbs

2 Tablespoons roasted sesame seeds

Nonstick oil spray

Garnish: As desired: minced chives; toasted sesame seeds; well drained mandarin oranges

1. Preheat oven to 450 F degrees F; Foil line a 18x13-inch baking pan with foil; spray pan with oil spray to coat.
2. Place broccoli florets in large bowl, toss with oil and chili crisp to coat. Set aside.
3. Pat chicken breasts with paper towels to remove excess moisture.
In a small bowl, combine garlic powder, onion powder, orange zest, black pepper, and salt. Rub chicken breasts with spice mixture; lightly dust with cornstarch. Set aside.
4. In shallow bowl, whisk eggs. On a flat plate; stir together breadcrumbs and sesame seeds. Dip chicken in egg mixture; then dredge in panko mixture, pressing crumb to adhere to chicken. Place chicken in prepared baking sheet; spray with oil spray to coat chicken.
5. Bake chicken in preheated 450-degree F oven for 15 minutes. Remove from oven; arrange broccoli in a single layer around the chicken. Reduce oven to 400 degrees F. Place chicken with broccoli in oven; bake for 10 minutes.
6. Preheat broiler to high with rack 6 inches from element. Broil chicken and broccoli until a thermometer inserted into the thickest part of breasts registers 170 degrees F.

To Serve: Remove chicken from oven; drizzle warm sauce over chicken; sprinkle with minced chives and toasted sesame seeds. Garnish pan with mandarin orange segments. Serve extra sauce to dip chicken.

Serves: 4 to 8

Cook's Note: To serve 8; cut chicken pieces in half, then spoon the sauce and sprinkle the toppings over the chicken. I usually like to prepare the sauce ahead of time and reheat it right before serving. We love to double the sauce recipe so everyone can have a sauce cup for dipping their chicken pieces.

About the Recipe: This sheet pan meal can serve a bigger party with ease with the chicken and broccoli baking at one time. Usually, this type of dish has lots of steps, but this version takes the classic Asian dish and adds a trendy makeover with no pounding of chicken, creating a crispy, spicy baked chicken dinner with one baking step.