

Honey Hot Chicken



Ingredients

- ☐ 1.5 lbs chicken, cut into 0.5 in strips
- ☐ 3 tbsp Hot/Sriracha sauce
- ☐ 3 tbsp Soy sauce
- ☐ 2 tbsp water
- ☐ 1 tsp Rice Vinegar
- ☐ 3 tbsp Honey
- ☐ 1.5 tbsp Corn Starch
- ☐ Sesame Seeds
- ☐ Scallion, chopped
- ☐ Red Pepper Flakes

Utensils

- ☐ Mixing Bowl
- ☐ Large Pan/Skillet

Cooking Instructions

1. Mix together ingredients for sauce, set aside
2. Set pan on medium-high, spray with oil
3. Add chicken, cook until no longer pink (6-8 minutes)
4. Reduce heat to low, and allow to cool slightly
5. Make a hole in middle of pan and pour in sauce
6. Heat pan to medium
7. When sauce begins to simmer, stir in chicken
8. Cook for 2-3 additional minutes
9. Garnish and serve