

Baked Sesame Chicken

#recipe

#food/cooking#

#food/Asian

#food/dinner#

#people/Creme De La Crumb#

#need to make#

#2019/March#

Baked Sesame Chicken

Ingredients

3-4 chicken breasts, cut into bite size pieces

1/2 cup corn starch

6 tablespoons honey

4 tablespoons ketchup

3 tablespoons sugar

1 tablespoon brown sugar

2 tablespoons white vinegar

3 tablespoons soy sauce

1/2 teaspoon salt

1 teaspoon garlic powder

1 tablespoon cold water

2 tablespoons corn starch

sesame seeds, for topping

Process

Preheat oven to 375 and spray a 9x13 inch baking dish with cooking spray.

In a bowl, whisk together all sauce ingredients, set aside.

Add chicken and 1 cup corn starch to a large ziplock bag. Seal and shake to coat chicken.

Transfer chicken to a large pan or skillet drizzled with oil. Saute chicken over medium high heat until browned (2-4 minutes).

Toss chicken in the prepared sauce. Transfer to baking dish. Bake for 20-25 minutes until chicken is cooked through. Serve with sesame seeds and green onions for garnish if desired. Enjoy!

Nutrition

Servings: 4

Calories: 571cal

Fat: 6.8g

Carbs: 79g

Protein: 49.1g