

# STICKY GARLIC CHICKEN BITES

yield: **4 SERVINGS**    prep: **15 MINUTES**    cook: **20 MINUTES**    total: **35 MINUTES**

These easy baked chicken nuggets are sweet, sticky, and just finger-licking amazing!

## INGREDIENTS

- **1 pound** boneless, *skinless chicken breasts, cut into 1-inch chunks*
- Kosher salt and freshly ground black pepper, *to taste*
- **2 large eggs**, *beaten*
- **1 cup** Panko\*

## FOR THE SAUCE

- **1/4 cup** reduced sodium soy sauce
- **1/4 cup** honey
- **4 cloves** garlic, *minced*
- **2 tablespoons** hoisin sauce
- **1 tablespoon** freshly grated ginger
- **1 tablespoon** Sriracha
- **2 green onions**, *thinly sliced*
- **2 teaspoons** sesame seeds

## INSTRUCTIONS

- 1** Preheat oven to 400 degrees F. Lightly oil a 9x13 baking dish or coat with nonstick spray.
- 2** Season chicken with salt and pepper, to taste. Working in batches, dip chicken into eggs, then dredge in Panko, pressing to coat.
- 3** Add chicken to prepared baking dish. Place into oven and bake until golden brown and crisp, about 15-20 minutes.
- 4** In a medium saucepan over medium high heat, combine soy sauce, honey, garlic, hoisin sauce, ginger and Sriracha until slightly thickened, about 1-2 minutes. Stir in chicken and gently toss to combine.
- 5** Serve immediately, garnished with green onions and sesame seeds, if desired.

## NOTES

\*Panko is a Japanese-style breadcrumb and can be found in the Asian section of your local grocery store.