

# Sesame Chicken

Crunchy chicken glazed with a sticky sweet-savory sesame sauce.

Sesame Chicken finished dish

## Ingredients

- 700 g chicken breast or thigh, cubed
- 2 eggs
- 100 g cornstarch
- Oil for frying
- 3 tbsp soy sauce
- 2 tbsp honey
- 2 tbsp brown sugar
- 1 tbsp rice vinegar
- 1 tbsp ketchup
- 1 tsp sesame oil
- 1 tbsp toasted sesame seeds

## Method

1. Dip chicken in egg then cornstarch.
2. Fry until crispy and golden; keep warm.
3. Simmer sauce ingredients until slightly thickened.
4. Toss fried chicken in sauce.
5. Finish with sesame seeds and serve with rice.

## Notes

Chinese-American style preparation; adjust sweetness, acidity, and heat to taste.

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