

CopyCat Panda Express Sweet Fire Chicken

Ingredients

1 tablespoon olive oil
1 red bell pepper, chopped
1 ½ cups diced pineapple, fresh or canned
½ cup Thai sweet chili sauce, or more, to taste
2 green onions, thinly sliced

For the chicken:

½ cup vegetable oil
1 pound boneless, skinless chicken breasts, cut into
1- inch chunks
1 cup all-purpose flour
2 large eggs, beaten

Directions

Heat vegetable oil in a large skillet over medium high heat.

Working one at a time, dredge chicken in flour, dip into eggs, then dredge in flour again, pressing to coat.

Working in batches, add chicken to the skillet, 3 or 4 at a time, and cook until evenly golden and crispy, about 2 minutes on each side. Transfer to a paper towel-lined plate.

Heat olive oil in a large skillet over medium high heat. Add bell pepper and pineapple and cook, stirring occasionally, until tender, about 3-4 minutes. Stir in chicken and Thai sweet chili sauce until well combined, about 1-2 minutes.

Serve immediately, garnished with green onions.