



Crispy Hot Honey Smothered Chicken

MEDIUM • 35 MINS

The Tasty team have cooked up the ultimate crispy, swicy chicken recipe. Think golden, Hot Chilli Honey covered and dunked in fiery mayo.

Crunchy, more-ish, and made for sharing! [View the recipe video here](#)



SKILL LEVEL
Medium

PREP TIME
20 mins

COOKING TIME
15 mins

SERVINGS
2

Ingredients

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Chicken:

- 2 large chicken breasts
- 1 cup plain flour
- 2 eggs
- 2 tsp **Capilano Hot Chilli Honey**
- 1 ½ cups panko breadcrumbs
- 4 tsp dried herbs
- 1 tsp salt
- ½ tsp cracked black pepper
- 500ml vegetable oil

Hot Chilli Honey Mayonnaise:

- 1 cup mayonnaise
- 2 tsp **Capilano Hot Chilli Honey**

Garnish:

- 1 tbsp **Capilano Hot Chilli Honey**
- 1 tsp salt flakes

Used in this recipe



Capilano Hot Chilli Honey

Available at



Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with fiery flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Method

1. On a wooden cutting board, slice each chicken breast into three pieces.
2. Place a piece of baking paper on top of the chicken pieces and use rolling pin or mallet to beat them into 2cm thick pieces.
3. Assemble three shallow bowls on your bench. To the first one, add the flour. To the second, add the eggs and Capilano Hot Chilli Honey, then whisk well. To the third, add the breadcrumbs, dried herbs, salt and pepper, then mix well.
4. Dip each chicken piece in the flour, then the egg, then the breadcrumbs. Press the breadcrumbs into the chicken to create a solid coating.
5. Place a large saucepan over medium-high heat and add the vegetable oil. To test if the oil is ready, take a wooden spoon and dip it into the oil. If small bubbles instantly attach themselves to the spoon, the oil is ready to go.
6. Place a paper towel-lined tray to the side of the saucepan.
7. Using tongs, carefully lower three chicken pieces into the oil at a time. Fry for 3-5 minutes or until dark golden on each side and cooked through. Place the chicken pieces on the paper towel to absorb the excess oil.
8. In a small bowl, mix together the mayonnaise and Capilano Hot Chilli Honey.
9. Place the chicken schnitzels onto a serving plate, alongside the mayonnaise.
10. Drizzle with the extra Capilano Hot Chilli Honey, sprinkle with salt flakes and enjoy!

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