

## CAFE THOMPSON RECIPE

# PAN-SEARED SRIRACHA CHICKEN

This dish is defined by its sticky, spicy-sweet glaze and a vibrant, mahogany-colored finish. When prepared in a pan, the chicken typically goes through two stages: a hot sear to lock in juices and create a golden crust, followed by a simmering phase where the sauce thickens into a glossy lacquer that clings to every bite.

**SERVES 6**

### INGREDIENTS

- 1 1/2 pounds chicken wings
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 3 teaspoons garlic cloves, minced
- 1 1/2 teaspoons ginger, minced
- 3 tablespoons sriracha sauce
- 1 teaspoon oyster sauce
- 9 tablespoons water
- 1 1/2 tablespoons soy sauce, less-sodium
- 4 1/2 teaspoons granulated sugar
- 3 ounces green onion, scallion



### DIRECTIONS

Preheat the oven to 350 F.

Season chicken with salt and pepper, set in a sheet pan and cook for 20 minutes.

Set the chicken aside.

In the pan, sauté the garlic, ginger, and sriracha and oyster sauces with the water. Cook for 5 minutes.

Add the soy sauce and sugar and cook for 5 more minutes. Add the chicken and mix well.

Toss in the green onion and cook for 2 minutes, then coat the chicken with the sauce.

#### Side dishes

Egg Fried Rice  
Asian Slaw



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