**Sesame Chicken**

This sesame chicken is crispy chicken pieces tossed in a sweet and savory honey sesame sauce. This version is even better than what you would get at a restaurant!

 Prep Time20 minutes

 Cook Time20 minutes

 Total Time40 minutes

 **For the chicken**

* 1 1/2 lbs boneless skinless chicken breasts cut into 1 inch pieces
* 2 eggs beaten
* salt and pepper to taste
* 1/2 cup all purpose flour
* 1/2 cup cornstarch
* oil for frying

**For the sauce**

* 1 teaspoon vegetable oil
* 1 teaspoon minced fresh garlic
* 1/4 cup honey
* 1/3 cup soy sauce (reduced sodium if possible)
* 1/2 cup ketchup
* 3 tablespoons brown sugar
* 1/4 cup rice vinegar
* 1 tablespoon toasted sesame oil
* 2 teaspoons cornstarch
* 2 tablespoons sesame seeds
* 2 tablespoons sliced green onions

**INSTRUCTIONS**

* Place the eggs, salt and pepper in a bowl. Stir to combine
* Place the flour and 1/2 cup of cornstarch in a shallow bowl or on a plate. Stir to combine.
* Dip each piece of chicken into the egg mixture, then into the flour. Repeat the process with all the chicken.
* Heat 3 inches of oil in a deep pan to 350 degrees F
* Add 7-8 pieces of chicken to the pan. Cook for 5 minutes or until crispy and golden brown. Repeat the process with the remaining chicken
* Drain the chicken on paper towels
* While the chicken is cooking, combine the honey, soy sauce, ketchup, brown sugar, rice vinegar, sesame oil and 2 teaspoons of cornstarch in a bowl.
* Heat the teaspoon of oil in a large pan over medium heat. Add the garlic and cook for 30 seconds. Add the honey sauce mixture and bring to a simmer. Cook for 3-4 minutes or until just thickened.
* Add the crispy chicken to the pan and toss to coat with the sauce. Sprinkle with sesame seeds and green onions, then serve.