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Easy Mongolian Chicken

By [NATASHA BULL](#)

This Mongolian chicken recipe is fast, easy, delicious, and better than takeout! It can be on your table in under half an hour.

Prep: 10 mins Cook: 15 mins Total: 25 mins Servings: 4

Ingredients

0.5X

1X

2X

3X

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- ☐ 2 large chicken breasts cut into bite-size pieces
- ☐ 3 tablespoons cornstarch
- ☐ 1 tablespoon olive oil
- ☐ 1/2 cup (packed) brown sugar
- ☐ 3 cloves garlic minced
- ☐ 1 teaspoon fresh ginger grated
- ☐ 1 tablespoon soy sauce
- ☐ 1 teaspoon sriracha sauce
- ☐ 1 cup water
- ☐ Scallions chopped, to taste

Instructions

1. Prep your chicken and add it to a large ZipLoc bag along with the cornstarch. Toss until coated.
2. Add the sauce ingredients (brown sugar, garlic, ginger, soy sauce, sriracha, and water) to a small bowl and whisk together.
3. Add the oil to a skillet, along with the chicken. Give it a stir and cook it over medium-high heat for a few minutes, stirring occasionally, until the chicken is no longer pink on the outside.
4. Pour the sauce into the skillet and reduce the heat to medium. Cook for a few more minutes until the chicken is cooked through and the sauce has thickened.
5. Serve with rice and garnish with scallions if you wish.

Notes

- The ginger is much easier to grate if it's frozen. I always keep some fresh ginger in the freezer and I use my [Microplane grater/zester](#) to easily grate it.
- Use 2 larger or 3 smaller chicken breasts.