

# Breaded Chili Chicken

Recipe By Brynie Greisman



Cooking and Prep:  2 h

Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Source: Family Table by  
Mishpacha Magazine

You know how you're left with a little chili sauce, some ketchup, a few drops of hot sauce, and so on, and you don't want to throw them out, but you certainly don't want them in your fridge over Pesach? This chicken utilizes all of the above plus bread crumbs. I've made it many times, and my family and guests never tire of it. Thanks, Simi H.

## Ingredients (12)

### Main ingredients

- 1 and 1/2 chickens, cut into eighths
- 1–2 tablespoons oil
- 8 cloves garlic total, 4 crushed (or 4 cubes [Gefen Frozen Garlic](#)) and 4 sliced
- 5–6 tablespoons chili sauce
- 1 and 1/2 tablespoons [Gefen Honey](#)

- 1 teaspoon paprika
- 4 splashes hot sauce, or to taste
- a generous squirt of ketchup
- 1/2–1 teaspoon salt
- Gefen Bread Crumbs**, for coating chicken
- sesame seeds, for sprinkling (*optional*)

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### Sommelier Suggests

- Flam Blanc**
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## Start Cooking

### Make the Chicken

1. Clean and dry chicken pieces and place in a 9x13-inch baking pan. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Sauté garlic in oil for one to two minutes, stirring constantly, taking care that it doesn't burn. Combine garlic with other sauce ingredients and spread over chicken pieces until evenly coated. Cover with foil and bake for one hour.
3. Remove chicken from oven and sprinkle generously with bread crumbs and sesame seeds. Return to oven and continue baking, covered, for an additional 1/2 hour. Remove foil and bake uncovered for additional 1/2 hour, until chicken looks crispy.