

5 Spice Crispy Chicken with Maple Dijon Dipping Sauce & Green Apple & Thai Basil Slaw

**Gather
& Feast**

By Ashley Alexander

This isn't your average crispy chicken dinner - it's crispy, sticky, sweet, and just a little bit bold. The five spice coating gives the chicken a gorgeous golden crunch, while a drizzle of maple syrup turns sticky and caramelised in the oven. Balance it out with a fresh, zingy slaw - crisp apple, fragrant Thai basil, and a hint of lime. Then there's the dipping sauce - creamy, tangy, with just a touch of maple sweetness to tie it all together. One bite and you'll get crunch, spice, and that subtle maple magic in every mouthful.

SERVES 4 | **PREP** 20 min | **COOK** 50 min | **TOTAL TIME** 1 hour 10 min (includes 10 min resting)

INGREDIENTS

5 Spice Crispy Chicken

- 1 kilo boneless, skinless chicken thighs (about 8 thighs; if the thighs are very large and only 4 per kilo, cut them in half to create 8 even pieces so they cook within the given time)
- 1/2 teaspoon sea salt
- 3 tablespoons plain flour
- 1 tablespoons aluminium-free baking powder
- 1 1/2 teaspoons Chinese five spice powder
- 3 tablespoons pure Canadian maple syrup
- Extra Virgin Olive Oil Spray

Green Apple & Thai Basil Slaw

- 1/4 small Savoy or spring cabbage, very finely sliced or mandolined
- 1 large green apple, cut into matchsticks

- 2 handfuls fresh coriander leaves, washed thoroughly and roughly chopped
- 2 handfuls fresh Thai basil leaves, washed thoroughly and roughly chopped
- Zest and juice of 1 lime
- 2 tablespoons pure Canadian maple syrup
- Flaky sea salt, to taste

Maple Dijon Dipping Sauce

- 2 tablespoons whole egg mayonnaise
- 1 tablespoon Dijon mustard
- 2 tablespoons pure Canadian maple syrup
- 1 teaspoon apple cider vinegar
- Flaky sea salt, to taste

METHOD

5 Spice Crispy Chicken

1. Preheat oven to 180°C/350°F fan-forced.

2. In a large bowl, add the chicken, salt, flour, baking powder, and five spice powder. Toss well to coat evenly.
3. Arrange the chicken pieces on a paper-lined baking tray.
4. Spray lightly with extra virgin olive oil.
5. Bake at 180°C/350°F for 45 minutes.
6. Remove from the oven, drizzle over the pure Canadian maple syrup, then return to the oven for a further 5 minutes.
7. Rest the chicken for 10 minutes before slicing and serving with the slaw and dipping sauce.

Green Apple & Thai Basil Slaw

1. While the chicken cooks, combine all salad ingredients in a large bowl and toss to combine.

Maple Dijon Dipping Sauce

1. In a small bowl, whisk together mayonnaise and Dijon mustard until smooth.
2. Add pure Canadian maple syrup, stirring until smooth, then add apple cider vinegar.
3. Season with flaky sea salt to taste.

NOTES

Chicken pieces: Cutting large thighs ensures even cooking and crispier edges.

Pure Canadian maple syrup drizzle: Don't skip the final maple drizzle - it caramelises in the oven for a glossy, sticky finish.

Make-ahead: The slaw can be prepared a few hours ahead and kept chilled, but add the lime juice just before serving to keep the apple fresh.

Alternative herbs: If Thai basil isn't available, substitute with regular basil.

Serving idea: This dish works beautifully with steamed jasmine rice or as part of a shared meal.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/5-spice-crispy-chicken-maple-dijon-dipping-sauce-green-apple-thai-basil-slaw>

Let me know if you make the recipe! x @gatherandfeast