

Crispy Chicken with Sweet and Spicy Sauce

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Ingredients:

Chicken:

- 4-6 chicken breasts or 6-8 chicken thighs, cut into pieces
- 1 egg, whisked
- 2 cups plain flour
- 1 cup cornflour
- 2 tbsp paprika
- 2 tbsp garlic granules
- Salt and pepper, to taste

Sauce:

- 2 tbsp white wine vinegar
- 6 tbsp soy sauce (or more, to taste)
- 3 tbsp sweet chili sauce or honey
- 2 tbsp ginger, grated
- 4 cloves garlic, minced
- 4 tbsp tomato sauce/ketchup
- 2 tbsp brown sugar

Additional Ingredients:

- Cashew nuts
- Spring onions (scallions), chopped
- Finely chopped chili peppers (optional)
- Cooked rice, for serving

Instructions:

Prepare the Chicken:

1. Cut the chicken breasts or thighs into bite-sized pieces.
2. Place the chicken pieces in a bowl and coat with the whisked egg.

3. In a separate bowl, mix the plain flour, cornflour, paprika, garlic granules, salt, and pepper.
4. Transfer the egg-coated chicken pieces into the flour mixture and coat them thoroughly.

Fry the Chicken:

1. Heat oil in a frying pan or wok over medium-high heat.
2. Fry the coated chicken pieces until they are nice and crispy. Set aside on a plate lined with paper towels to drain excess oil.

Prepare the Sauce:

1. In a measuring jug or bowl, mix together the white wine vinegar, soy sauce, sweet chili sauce or honey, grated ginger, minced garlic, tomato sauce/ketchup, and brown sugar until well combined.

Combine Chicken and Sauce:

1. Wipe the wok or frying pan clean and return it to the stove over medium heat.
2. Add the fried chicken pieces back into the pan.
3. Pour the sauce over the chicken and simmer for about 5 minutes, allowing the sauce to thicken and coat the chicken.

Finish and Serve:

1. Add the cashew nuts and chopped spring onions to the pan. Stir to combine.
2. Serve the chicken with cooked rice and garnish with finely chopped chili peppers, if desired.

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