

rare recipes
by
Reena Malhotra

CHILI CHICKEN



Ingredients :

(in order of requirement, during preparation)

- | | |
|-----------------------------------------------------------------------------|---------------|
| <input type="checkbox"/> Chicken Breast – boneless pieces | 200g |
| <input type="checkbox"/> Refined Flour – Maida | 2 Tablespoons |
| <input type="checkbox"/> Egg | 1 |
| <input type="checkbox"/> Salt | As per taste |
| <input type="checkbox"/> Sesame Seeds (Til) | 1 Teaspoon |
| <input type="checkbox"/> Cooking Oil | For frying |
| <input type="checkbox"/> Pepper Powder | A pinch |
|
 | |
| <input type="checkbox"/> Capsicum - Diced | 1 medium |
| <input type="checkbox"/> Onion - Diced | 1 large |
| <input type="checkbox"/> Garlic - Chopped | 5 cloves |
| <input type="checkbox"/> Ginger - Chopped | 1 Teaspoon |
| <input type="checkbox"/> Green Chili - Diced | 2-3 |
| <input type="checkbox"/> Refined Cooking Oil | 1 Tablespoon |
| <input type="checkbox"/> Soya Sauce | 2 Teaspoons |
| <input type="checkbox"/> Oyster Sauce (optional) | 2 Tablespoons |
| <input type="checkbox"/> Salt | As per taste |
| <input type="checkbox"/> Pepper | As per taste |
| <input type="checkbox"/> Chicken Stock | 1-2 Cups |
| <i>If not available, use 2 Chicken Cubes mixed in 1-2 cups of hot water</i> | |
| <input type="checkbox"/> Sesame Oil | 1 Tablespoon |
| <i>If not available, use Cooking Oil</i> | |

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Method :

- Mix the Egg, Salt, Sesame Seeds and Pepper Powder in the Flour.
- Marinate the Chicken pieces in the above mixture.
- Keep the marinade in a Refrigerator for 30 minutes to 1 hour.
- Deep fry the Chicken pieces till they are Golden Brown.
- Put the fried pieces of Chicken on a brown paper and keep aside.
- Heat a Pan.
- Add Cooking Oil, Ginger, Garlic and Green Chilies into the Pan.
- Sauté for a few seconds.
- Add the Capsicum and the diced Onion into the Pan.
- Stir for a few seconds again.
- Add the fried pieces of Chicken into the Pan.
- Add the Sesame/Cooking Oil into the Pan.
- Add Soya Sauce and Oyster Sauce into the Pan.
- Add Chicken Stock/ Chicken Cubes mixed in hot Water into the Pan.
- Add Salt and Pepper Powder as per taste.
- Bring the mix to a boil.
- Add diluted Corn Flour and stir till the Stock/ Gravy thickens.
- Transfer to a Serving Dish.
- Serve Hot.
- Enjoy!

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