



Lemon Chicken

Ingredients

- 0.5 kg Chicken Thigh
- 1 sachet MAGGI® Magic Sarap® 8g
- 1 sachet MAGGI® Oyster Sauce 30g
- 1 pc Egg
- 2 tbsp All Purpose Flour
- 2 tbsp Cornstarch
- 1 cup Vegetable Oil
- 1 cup Water
- 0.25 cup Lemon Juice
- 0.25 cup Honey
- 1 tsp Sesame Oil
- 2 tbsp Cornstarch
- 1 tsp Toasted Sesame Seeds
- 1 tbsp Onion Springs

Instruction

1. Season chicken with ½ sachet of MAGGI® Magic Sarap® and MAGGI® Oyster Sauce. Mix in egg, flour and cornstarch.
2. Fry in preheated oil until golden brown. Strain and set aside.
3. Simmer water and season with remaining ½ sachet of MAGGI® Magic Sarap® Pour lemon juice, honey, sesame oil and cornstarch mixture. Simmer until thick.
4. Toss in cooked chicken and cook for another minute. Transfer on a serving plate, top with sesame seeds and scallions. Serve immediately.

Nutrition

Carbohydrates	31.52 g
Energy	905.7 kcal
Fats	77.26 g
Protein	23.15 g

40 Minutes

4 Servings