



Spicy Chicken Popcorn

Ingredients

- 0.25 cup All Purpose Flour
- 0.25 cup Cornstarch
- 0.5 kg Chicken, dark meat, thigh, meat only, with added solution, raw
- 1 sachet MAGGI® Magic Sarap® 8g
- 1 pc Egg
- 2 cups Vegetable Oil
- 1 sachet MAGGI® Oyster Sauce
- 1 tbsp Sauce, peppers, hot, chili, mature red, canned
- 2 tbsp Banana Catsup
- 2 tsp Sesame Seeds
- 2 tbsp Water
- 1 tbsp Scallion

Instruction

1. Combine flour and cornstarch. Set aside.
2. Season chicken with MAGGI® Magic Sarap®. Mix in egg. Coat with flour and cornstarch mixture.
3. Fry in preheated oil for 3mins over medium high heat. Strain and set aside.
4. Remove oil from the pan leaving 2tbsp. Add MAGGI® Oyster Sauce, chili sauce, catsup and sesame seeds.
5. Add fried chicken popcorn and toss until well coated. Transfer into a serving plate, top with spring onion and serve immediately.

Nutrition

Carbohydrates	12.06 g
Energy	797.67 kcal
Fats	76.46 g
Protein	18.02 g

30 Minutes

6