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Posted on 3 October 2012

*by ewfood*

## Honey Mustard Battered Chicken

## Ingredients

3 pieces chicken breasts - cubed  
1 tsp soya sauce  
1 tsp French mustard  
½ cup honey (runny/liquidy)  
4 tbsp olive oil  
2 eggs  
Pinch of salt and pepper to taste  
Enough of seasoned flour to coat the chicken breast pieces

## Preparation

- 1 First cut the chicken pieces into small cubes.
  - 2 Season the chicken pieces and keep aside in a bowl.
  - 3 Break the eggs over the chicken pieces.
  - 4 Please clean your hands well.
  - 5 Mix well together using your hands.
  - 6 Add enough flour to make a thick coating over the chicken. Ensure the flour and egg mixes well with the chicken - so that it doesn't drip.
  - 7 Heat the oil in a pan.
  - 8 Then place the chicken in the heated pan and fry the chicken for about 25-20 minutes.
  - 9 Make sure the chicken turns golden brown from all sides.
  - 10 After that remove the chicken from the pan and sprinkle with salt and pepper.
  - 11 On the side - mix the soya sauce, honey and mustard in a bowl.
  - 12 Pour the sauce mixture over the chicken and serve right away.
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