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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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