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by
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Honey Mustard Battered Chicken [1]

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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.

Links

[1] <https://www.expatswoman.com/ewfood/recipes/honey-mustard-battered-chicken>

- [2] <https://www.expatwoman.com/ewfood/flag/flag/madeit/6128?destination=printpdf/6128&token=8291f447382bd610c0baec42f1335149>
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