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Ginger Chicken



Ingredients

Boneless chicken breast- 2
Ginger Paste 1 tbsp
Ginger sliced 2"
Salt to taste
3-4 Green chillies
1/4 tsp MSG (Monsodium Glutamate)
Lemon Juice 2 tsp
Red chilli paste 1 tsp
Cornflour 1 tbsp
Onion cut into cubes 1 medium
Spring onion chopped 1 stalk
Soya sauce 1 tsp
Egg 1/2
Oil 1 tbsp + to deep fry

Preparation

- 1 Cut the chicken breast into small pieces and put them into a bowl.
- 2 Add ginger paste, lemon juice, salt, half of MSG, 1/2 tsp red chilli paste and mix well. Set aside to marinate for 20 minutes.
- 3 Beat the egg and add half of it to the chicken.
- 4 Add cornflour and mix well.
- 5 Heat sufficient oil in a deep pan add chicken pieces. One at a time and deep fry on medium flame until golden and crisp.
- 6 Meanwhile heat oil in a non stick pan add slice ginger pieces, chopped green chillies saute until the raw smell of ginger disappears.
- 7 Add 1/2 tsp red chilli paste, soya sauce, 1 tsp lemon juice, salt and remaining MSG and mix well.
- 8 Add 1/4 cup of water and Onion and cook.
- 9 Drain the chicken on absorbent paper. Add it to the wok.
- 10 Add half of spring onion and toss so that all the chicken pieces are well coated with the sauce.
- 11 Transfer into a serving bowl garnish with remaining spring onion and serve hot.

Cooks Note

