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Ginger Chicken



Ingredients

Boneless chicken breast- 2
Ginger Paste 1 tbsp
Ginger sliced 2"
Salt to taste
3-4 Green chilies
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 flam untill golden and crisp.
6. Meanwhile heat oil in a non stick pan add slice ginger pieces, copped green chillies saute untill the raw smell of ginger disappear.
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

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