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## Chilli Chicken

### Ingredients:

Boneless Chicken chunks of 1 inch.  
Salt and White Pepper  
Plain flour  
Corn starch  
Eggs  
Oil to deep fry chicken



500 gms  
1 tsp each  
3 tbsp  
4 tbsp  
2 nos

### Ingredients - Gravy

Sunflower Oil ( Light)  
Garlic, minced  
Ginger, minced  
Red onion, chopped  
Green Capsicum, thinly sliced  
8 fresh green chillies slit and thinly sliced  
Water  
Msg (optional)  
Soya sauce (dark)  
Soya sauce (light)  
White vinegar  
Sugar

2 tbsp  
1tbsp  
1tbsp  
4tbsp  
2 tbsp  
8 nos  
2 cups  
1/2 tsp  
3 tbsp  
2 tbsp  
1tsp  
a pinch

### Preparation:

Marinate Chicken with salt, white pepper, 3 tbsp plain flour, 2 tbsp corn flour and two eggs.

Deep Fry the chicken in oil in a wok until brown and drain out.

For gravy - In a wok take 2tbsp oil and stir fry minced garlic and ginger for 30 secs

Add sliced onion and sliced green chillies to fry it for another 1 minute

Add sliced capsicum and fried chicken pieces and stir for 30 secs.

Add both the Soya sauce (dark + light) and stir it well with a pinch of sugar.

Add a cup of water

In a bowl mix water and 1 tbsp corn flour to add into the centre of the wok.

Stir until the gravy thickens. Add the vinegar and take off from the fire.

Remember - the stir fry should be done over high heat.