

Ingredients

Quantity	Measure	Ingredients	Description
800	Grammes	Chicken Boneless	Recipe B
4	Nos	Chillies, Green	
8	Nos	Chillies, Green	Chopped
0.25	Teacup	Cooking Oil	
1	Tablespoon	Cooking Oil	
2	Tablespoon	Corn Flour	
1	Nos	Eggs	
8	Flakes	Garlic	Chopped
4	Stalks	Onion Leeks	
0	Little	Salt	To Taste
2	Tablespoon	Soya Sauce	
1	Teaspoon	Sugar	
1/2	Teaspoon	White Pepper Powder	

Method

1.Marinate the chicken pieces in 1 tablespoon. Soya sauce, salt, egg and 1 tablespoon corn flour for ten minutes.

2.Deep fry chicken in hot oil till light brown.

3.Heat 1 tablespoon oil in a wok. Add chopped garlic and chopped green chillies and cook for

15 seconds.

4. Add 2 teacups of chicken stock or water. Bring it to a boil. Now add sugar, white pepper powder, salt and rest of the Soya sauce.

5. Add fried chicken pieces and cook for 3 minutes.

6. Mix rest of corn flour in water and add to it. Stir constantly.

7. Garnish with chopped spring onions and green chillies.