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### Ingredients for Chicken Manchurian Recipe

- **Boneless chicken cut into 1 inch cubes 400 grams**
- **Garlic chopped 2 tablespoons**
- **Egg 1**
- **Salt to taste**
- **Garlic chopped 2 tablespoons**
- **Crushed black peppercorns 1 teaspoon**
- **Cornflour/ corn starch 4 tablespoons**
- **Oil 2 tablespoons + for deep-frying**
- **Green chillies 2**
- **Spring onions with greens 2**
- **Ginger chopped 1 teaspoon**
- **Onion sliced 1 medium**
- **Chicken stock 2 cups**
- **Soy sauce 2 teaspoons**
- **Green chilli sauce 2 teaspoons**
- **Green capsicum cut into thick strips 1 medium**

## Chicken Manchurian

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- **Vinegar 2 teaspoons**

### Method

#### Step 1

Put chicken cubes, egg, salt, one teaspoon garlic, half teaspoon crushed black peppercorns and three tablespoons cornflour in a mixing bowl and mix well.

#### Step 2

Heat sufficient oil in a kadai and deep-fry till chicken cubes are golden and crisp.

#### Step 3

Slit green chillies into two. Slice the spring onion bulbs.

#### Step 4

Heat oil in a non-stick wok, add remaining garlic, ginger and green chillies and sauté for thirty seconds.

#### Step 5

Add spring onions and onion slices and sauté till translucent. Add chicken stock, soy sauce and green chilli sauce and mix. Let the mixture come to a boil.

#### Step 6

Add capsicum and mix. Make slurry of the remaining cornflour with two tablespoons water. Add the slurry to the gravy to thicken it.

#### Step 7

Chop spring onion greens.

#### Step 8

Add fried chicken to the gravy and mix. Add spring onion greens and mix.

#### Step 9

Switch off heat and add vinegar and mix.

#### Step 10

Transfer into a serving bowl and serve hot garnished with spring onion greens.

### Nutrition Info

**Calories : 599**

**Carbohydrates : 105.6**

**Protein : 112.8**

**Fat : 9.8**

**Other : Vitamin B12- 3.1mcg**