

## HONEY CHILLI CHICKEN



### INGREDIENTS

- 500g diced chicken breast
- ¾ cup honey
- 2 tsp cornstarch
- ½ cup plain flour
- 1 ½ tsp Chinese chili sauce with garlic
- 2 tsp of soy sauce
- ½ tsp salt
- 3 cups pf vegetable oil
- 1/3 cup of lemon juice
- 1 bunch of shallots
- 1/3 cup of water
- 1 cup of chicken

### METHOD

1. Combine flour and salt. Coat chicken pieces with flour mixture. Heat oil in wok over high heat
2. Add chicken pieces one at a time to hot oil.  
NOTE: cook only 1/3 of the chicken at a time.  
Cook until golden, about 5mins.
3. Drain on paper towel. Repeat with remaining chicken
4. Pour out all but 1 tbsp of oil from the wok.  
Combine water, lemon juice, cornstarch, chili sauce and soy sauce in a small bowl.
5. Add honey and chili mixture to wok cook until mixture boils, about 1 min.
6. Stir chicken pieces into chili mixture. Cook and stir until chicken is hot throughout, about 3mins.  
Stir in shallots, cook and stir 1min.
7. Serve on a bed of fresh steamed rice.

*ENJOY*

