

Lemon Chicken Recipe

(Chinese Recipes)

Ingredients:

2 chicken breasts, skinned and deboned
1 egg, lightly beaten
4 tablespoons corn flour
oil for deep-frying
grated lemon zest for garnish, if desired

Sauce:

3 tablespoons lemon juice
2 tablespoons plum sauce
200 ml water
2 teaspoons corn flour
½ lemon, scrubbed, quartered, and sliced paper thin

Method:

Stir all sauce ingredients together and set aside. Lightly beat chicken breasts to a thickness of 1½ cm. Coat chicken with beaten egg and dredge with corn flour. Heat oil in a wok over medium heat and deep-fry chicken until light golden brown, 5 to 10 minutes, turning once. Drain on kitchen paper and set aside. Transfer sauce mixture to a small non-reactive pot and bring to a boil over medium heat. Simmer 5 minutes or until it thickens. Slice chicken into serving pieces, pour sauce over and serve immediately, garnished with lemon zest if desired.

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