

Paper-Wrapped Chicken Recipe

Ingredients:

4 chicken breasts
1 tablespoon oyster sauce
½ teaspoon pepper
½ teaspoon salt
2 tablespoons ginger juice
1 tablespoon honey
1 teaspoon sesame oil
1 teaspoon light soy sauce
1 teaspoon Chinese cooking wine
greaseproof paper, for wrapping

Method:

Marinate chicken with all remaining seasoning ingredients for 2 hours or more. Wrap chicken in greaseproof paper and tuck in the corners. Heat oil till hot and deep-fry wrapped chicken for 15-30 minutes till golden brown and cooked. Serve hot.

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