

## Indian Chilli Chicken



### **Ingredients**

300gms boneless and skinless chicken thighs cut into small bite size pieces

Oil for frying

### **For the batter**

2 tbsp corn flour

1 tbsp plain flour

$\frac{1}{2}$  tsp kashmiri chilli powder or mild paprika

$\frac{1}{2}$  tsp coarsely ground black pepper powder

1 tsp garlic and ginger paste

Pinch of salt

1 tbsp vinegar

3 tbsp water

### **For the sauce**

2 tbsp vegetable oil

4 spring onions finely chopped (set aside the green ends for garnish)

1 green chilli cut in three (add more if you like it spicy)

8-10 garlic finely chopped

$\frac{1}{2}$ " ginger finely chopped

220gms green pepper diced

80gms red onion diced

1 tbsp chilli garlic sauce

3 tbsp Kecap manis (or dark soy sauce + 1-2 tsp sugar)

50ml water

1 tsp corn flour mixed with 2 tsp of water

Salt to taste

### **Method**

1. Heat oil in a wide sauce pan or a wok to the level of 1cm. In a mixing bowl add the corn flour, plain flour, chilli powder, black pepper and ginger garlic paste along with the salt. Add the vinegar and water; mix to make a thick batter. Add the chicken pieces to it and mix well coating all the pieces with the batter.
2. Fry the chicken in the hot oil in batches for 1-2 minutes. They should have a slight colour all over. Drain the chicken on kitchen paper and set aside.
3. To make the sauce; heat the vegetable oil in a wok or kadhai on a medium heat. Add the white part of the spring onions and fry for a few seconds followed by the green chilli, chopped garlic and chopped ginger. Fry for 10 seconds and add the green peppers along with the red onions. Sauté for 1-2 minutes until they begin to soften.
4. Add the chilli garlic sauce and the dark sticky soy (kecap manis) & stir well. Add the water and bring to a boil and simmer for a 1 minute on a low heat. Add the corn flour water mix, season to taste and simmer for a further 2 minutes as it begins to thicken. Turn the heat off and cool the sauce slightly.
5. When you're ready to serve add the fried chicken pieces to the gravy, stirring well making sure to coat all the pieces with the sauce evenly. Simmer the sauce on a low heat for a minute. Serve warm with some noodles or fried rice with a garnish of green chopped spring onions.