



## Korean Chicken



2 servings



45 minutes

### INGREDIENTS

½ kg chicken legs or wings

2 tsp pepper powder

2 tsp ginger garlic paste

2 tsp soya sauce

3 tsp corn flour

6-8 chopped garlic cloves

4 nos. de-seeded red chillies

Chopped coriander stems (optional)

2 tsp sesame seeds

A pinch of salt & oil

### For sauce preparation :

½ tsp corn flour

3 tbsp water

1 tsp brown sugar

1tsp red chilli powder

2 tsp soya sauce

1 tsp vinegar

A pinch of salt.

## DIRECTIONS

1. Take the chicken in a mixing bowl and add 1 tsp pepper powder, 2 tsp ginger garlic paste, 2 tsp soya sauce and 3 tsp corn flour
2. Add little water, pinch of salt and mix well. Marinate for 15 minutes.
3. For making the sauce : mix ½ tsp corn flour, 3 tbsp water, 1 tsp brown sugar, 1tsp red chilli powder, 2 tsp soya sauce, 1 tsp vinegar & a pinch of salt.
4. Deep fry the marinated chicken and keep it aside.
5. In a pan , take 1 tsp oil , add 6-8 chopped garlic cloves, 4 nos. de-seeded red chillies, ½ tsp pepper powder.
6. Sauté and add the prepared sauce. Add chopped coriander stems (optional).
7. Add the fried chicken pieces and coat well with the sauce.
8. Sprinkle sesame seeds and its ready to serve.

