



# Dragon Chicken

*Delicious Vietnamese dish*



2 servings



45 minutes

## INGREDIENTS

250 gm boneless chicken

1 egg

1 tsp pepper powder

1 ½ tsp corn flour.

1 tsp crushed garlic

½ tsp ginger

3 dry red chillies chopped

¼ cup chopped onions

½ cup chopped capsicums (Red & green)

1 tsp soya sauce

1 TBsp tomato sauce

1 tbsp sesame seeds

spring onions

Oil

Salt to taste

### For sauce preparation :

5 minced garlic cloves

1 tsp chilli powder

1 ½ tsp vinegar

1/2 tsp sugar

A pinch of salt

## NOTES

Dragon chicken recipe is also known as

Dong Tao chicken

named after Dong Tao village in Vietnam

## DIRECTIONS

1. In a mixing bowl, take the chicken pieces and mix 1 tsp pepper powder, 1 ½ tsp corn flour and salt to taste and mix thoroughly.
2. Add 1 egg and mix again ensuring no lumps are formed. Marinate for 15 minutes.
3. For the sauce : Take 5 minced garlic cloves, 1 tsp chilli powder, 1 ½ tsp vinegar, 1.2 tsp sugar and a pinch of salt.
4. Deep fry the chicken and keep it aside.
5. Now heat oil in a pan, add 1 tsp crushed and chopped garlic, ½ tsp ginger, 3 dry red chillies chopped and saute well.
6. Now add ¼ cup chopped onions and sauté for 2 minutes until light brown.
7. Add ½ cup chopped capsicums (Red & green) and sauté for 1 minute.
8. Add the prepared sauce and 1 tsp soya sauce with 1 TBsp tomato sauce.
9. Add 2 TBsp warm water and mix well.
10. Now add the fried chicken pieces and coat well with the sauce.
11. Sprinkle sesame seeds, spring onions and its ready to serve

