

Chilli Chicken

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-ginger-chilli-chicken-recipe>

Ingredients:

- 500 grams chicken boneless I used boneless chicken thighs and cut it into bite size pieces
- 2 teaspoons ginger garlic paste
- 1 tablespoon chilli sauce Each of green and red
- 1 1/2 tablespoons soya sauce
- 1 tablespoon vinegar /lemon juice
- 1/2 teaspoon black peppercorns Freshly ground
- 1/2 teaspoon salt
- 1 egg
- 1/2 cup corn flour
- 1 pinch baking soda
- 2 tablespoons soya sauce
- 1 1/2 tablespoons vinegar
- 2 tablespoons chilli sauce adjust the heat it according to your taste
- 2 tablespoons chilli sauce Green, *check notes, adjust the heat it according to your taste
- 4 tablespoons tomato ketchup
- 2 tablespoons rice wine Shaohsing, or any Chinese cooking wine
- 2 teaspoons sugar /sweetener
- 1/2 teaspoon black peppercorns Freshly ground
- salt as per taste
- 1 cup water /stock, ***Check notes
- 1 green pepper cut into big 2 cm cubes
- 1/2 red pepper cut into big 2 cm cubes
- 1 large onion cut into big 2 cm cubes
- 15 chillies thinly sliced, adjust the heat it according to your taste
- 1 inch ginger approx 10 gms finely chopped
- 5 garlic large, approx 15 gms finely chopped
- 1 teaspoon corn flour
- 2 teaspoons water
- 2 red chilli Dried
- 1 1/2 tablespoons oil /sunflower oil to make the gravy
- oil /sunflower oil Enough oil for deep frying the chicken
- 2 spring onions chopped for garnish, optional

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 135 milligrams
4. Fat: 16 grams
5. Fiber: 5 grams
6. Protein: 31 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 1890 milligrams
9. Sugar: 11 grams

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