



Ingredients

- 2 Cubes MAGGI Magic Cubes (Chicken)
- 2 Tablespoons MAGGI Hot & Sweet Tomato Chilli Sauce
- 400 gms Chicken
- 1 Egg (Beaten)
- 8 Tablespoons Cornflour
- 3 Tablespoons Dark Soya Sauce
- 200 ml Oil
- 5 Spring Onion (Sliced)
- 2 Green Chillies (Chopped)
- 1 Tablespoon Ginger (Finely Minced)
- 1 Tablespoon Garlic (Finely Minced)
- 3 Cups Water

Zubereitung

1. Mix the egg, 6 tablespoons of corn flour, salt and 1 tablespoon of soya sauce in a bowl. Add the chicken pieces to the bowl and set it aside for half an hour.
2. Heat 4 tablespoons of oil in a wok and deep fry the marinated chicken pieces. Drain on an absorbent paper and keep it aside.
3. Heat 4 tablespoons of oil in a separate wok. Add ginger, garlic and stir-fry for a minute. Add the sliced onions along with green chillies and continue to stir-fry for another minute.
4. In a bowl, mix together crumbled MAGGI Magic Cubes (Chicken), MAGGI Hot & Sweet Sauce, water, 2 tablespoons of corn flour and 2 tablespoons of soya sauce. Add this mixture to the onions and bring to a boil, stirring constantly. Cook for one minute.
5. Add the fried chicken pieces and mix well. Simmer for a minute. Garnish with chopped spring onions. Serve hot!

Nährewerte an

Carbohydrates	31.68 g
Energy	682.58 kcal
Fats	53.86 g
Protein	18.86 g

🕒 40 Minutes

⊕ 5 Servings