



## Chicken Manchurian Recipe

### Ingredients

- Cubes MAGGI Magic Cubes Chicken (Crumbled)
- Tablespoons MAGGI Hot & Sweet Tomato Chilli Sauce
- gms Chicken (Cut Into Small Pieces)
- Egg (Beaten)
- Tablespoons Cornflour
- Tablespoons Soya Sauce
- ml Oil
- Spring Onion (Chopped)
- Green Chillies (Slit)
- Tablespoon Ginger (Cut Into Strips)
- Tablespoon Garlic (Chopped)
- Cups Water

### Instruction

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!

### Nutrition

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

40 Minutes

5 Servings