

Crispy Fried Chicken Strips



Ingredients:

- ½ kg boneless chicken breasts cut into strips
- 3 eggs
- ½ cup corn flour
- 2 tbsp soy sauce
- 2 tbsp Worcestershire sauce
- 2 green chilies (chopped)
- 2 tbsp coriander (chopped)
- 1 tsp chicken powder
- Breadcrumbs (as required)

Method:

- Marinade the chicken strips well in the mentioned ingredients .
- Coat well in crumbs
- Let it set in the fridge for about 30 mins.
- Deep fry till golden.

Serve hot #withchatkhaar
Honey Mustard Sauce.