



Fried Chicken

Ingredients

- g Chicken
- tsp Ginger
- tsp Pepper
- tsp Garlic
- tsp Chili powder
- tsp Salt
- mL Milk
- cube MAGGI Chicken Seasoning Cube
- 1/2 1/2 cup Flour
- 1/2 1/2 cup Corn flour
- tsp Baking powder
- tsp Pepper
- tbsp Chili powder
- 1/2 1/2 tsp Salt
- Medium Egg
- mL Milk
- cups Flour
- tsp Baking powder
- tsp Salt

Instructions

1. Add chicken to the bowl
2. Add ginger, garlic, pepper, chili powder, salt, fresh milk and the Chicken Seasoning Cube and mix well.
3. Once marination is done refrigerate for 4 hours
4. Add flour, corn flour, baking powder, pepper, chili powder, egg, fresh milk and mix well
5. Add flour, baking powder, salt, and mix.
6. Mix the chicken in the batter and flour mix.
7. Add oil to a pan and fry chicken until golden brown

Nutrition

Carbohydrates	35.54 g
Energy	579.78 kcal
Fats	31.48 g
Fiber	3.32 g
Protein	53.32 g
Sodium	395.86 mg
Sugars	5.59 g

266 Minutes

3 Portions