

6×1R45 #49

ALSO WORKS A TREAT WITH...

- Strips of chicken breast

RAISE YOUR GAME BY...

Frying a handful of fresh curry leaves and scattering them over the top for an extra South Indian flourish!







CHICKEN 555

Chicken 555 is a modern Indo-Chinese creation, popular in the states of Andhra Pradesh and Karnataka in South India. The chicken is coated in cornflour and rice flour to give a crispy crunch, then dressed with fried onions, green chillies and cashew nuts to make a deliciously indulgent snack, or serve as part of a main meal.

Prep 25 mins	Cook 40 mins
Heat	Serves
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11100	with side:

500g diced chicken (thighs are best) or cauliflower florets for a veg version

1 small onion - thinly sliced

2 **cloves of garlic** - finely grated 2 **green chillies** (optional) - thinly

sliced

1 **lemon** - halved for juicing

75g **cornflour**

75g **rice flour** (or substitute with **cornflour**)

2 tbsp **soy sauce** (any type) or gluten-free alternative

1 **egg** (any size) - beaten

A handful of **cashew nuts** to serve (optional)

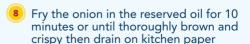
Oil for frying (sunflower or vegetable oil is best)



1 Mix the chicken with the beaten egg, soy sauce, garlic, juice of ½ the lemon, 2 tsp HALDI BLEND, 2 tsp METHI BLEND and 1 tsp MIRCHI BLEND. Leave to marinate



- Mix the cornflour with the rice flour, 3 tsp HALDI BLEND, 2 tsp METHI BLEND, 1 tsp MIRCHI BLEND and a pinch of salt
- Preheat the oven to 180°C/gas mark 4
- Coat the marinated chicken in the flour mixture and place on a baking tray so that the pieces aren't touching each other
- Carefully heat 2cm oil in a wide, deep frying pan over a medium heat to test when the oil is ready, drop a small piece of the chicken into the oil and it will sizzle immediately
- 6 Carefully drop the coated chicken into the hot oil (you may have to do this in batches) and fry for 5 minutes or until just cooked through and golden all over
- Drain on kitchen paper then place in the oven to cook through and keep warm, reserving the hot oil for the next stage



9 Serve the fried chicken with the crispy onion, cashews and green chillies (if having) scattered over the top, and the remaining ½ lemon to squeeze over at the table