

CHICKEN 555



GOES GREAT WITH...

Chips and
lemon raita for
an Indian twist
on a fried chicken
dinner!

EXTRAS
#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!



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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 4 with sides

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)

5 tsp



HALDI BLEND

4 tsp



METHI BLEND

2 tsp



MIRCHI BLEND

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

2 Mix the cornflour with the rice flour, 3 tsp **HALDI BLEND**, 2 tsp **METHI BLEND**, 1 tsp **MIRCHI BLEND** and a pinch of salt

3 Preheat the oven to 180°C/gas mark 4

4 Coat the marinated chicken in the flour mixture and place on a baking tray so that the pieces aren't touching each other

5 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

7 Drain on kitchen paper then place in the oven to cook through and keep warm, reserving the hot oil for the next stage

8 Fry the onion in the reserved oil for 10 minutes or until thoroughly brown and crispy then drain on kitchen paper

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