



Boneless chicken thigh

NIBBLEDISH CONTRIBUTOR

Ingredients

- ~ 2 boneless chicken thigh
- ~ salt & pepper
- ~ 5 spice powder
- ~ sesame oil
- ~ chinese 'sau xin' wine
- ~ cooking oil for pan fry

Flour mixture

- ~ corn flour
- ~ chili powder
- ~ baking powder
- ~ wheat flour

Instructions

- ~ marinate the chicken meat with 5 spice powder, salt & pepper, sesame oil & a splash of chinese 'sau xin' wine for 1 hour (keep chicken meat in chiller)
 - ~ pat the flour on the chicken meat back and front
 - ~ heat the oil on frying pan, fried the chicken meat into golden brown colour on one side and flip over.
 - ~ slice the chicken meat into pieces, ready to serve
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