



Lychee chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- ~1.5lbs chicken thigh (you can use chicken breasts, leg fillets, wings), cut to bite-size pieces - 2tbsp soy sauce - 1tbsp salt - 1tsp sesame oil - 1tsp sugar - 4tbsp corn flour to coat chicken - 2cups oil for deep frying - 1tsp chopped garlic - 1tsp crushed ginger - 1can lychee, drained, syrup reserved - 1tsp red chilli flakes - sliced spring onion and red chilli (for garnish) - Sauce: - 1 cup lychee syrup - 2tbsps tomato sauce - 1tbsp corn flour, mixed with 1tbsp water

Instructions

1. Marinate chicken with soy sauce, salt, sesame oil and sugar for 30 mins. Roll chicken in corn flour and deep-fry till golden brown. Set aside. 2. In another pan, heat 1tbsp oil over medium fire. Stir fry garlic and ginger for 1-2mins. Add sauce ingredients, and cook till sauce thickens. 3. Add the chicken, lychees and chillies. Mix well, and allow simmer for 3-5mins. 4. Garnish and serve.