Sweet and Sour Chicken

Servings: 4 Servings | Prep Time: 10 M | Cook Time: 15 M | Total Time: 25 M

If you love takeout food, then this easy sweet and sour chicken is going to be your favorite! Crispy and delicious fried sweet and sour chicken topped with sesame seeds, spring onion greens, goes well with rice or noodles, also fixes it under 30mins, makes this sweet and sour chicken better than restaurants. You will keep this on your menu rotations, the best, simple breaded sweet and sour chicken EVER!

Ingredients:

For Sweet and Sour Sauce:

- 2/3 Cup Sugar
- 6 Tbsp Ketchup
- 1/3 Cup Apple Cider Vinegar
- 1.5 tsp Garlic Powder
- 1.5 Tbsp Soy Sauce, low sodium

For Fried Crispy Sweet and Sour Chicken:

- 1.5 Cup Chicken, boneless, skinless, cut into 1-inch chunks
- As per need salt and black pepper powder
- 1/2 Cup Cornstarch
- 2 Large Eggs
- Oil for deep frying

For Garnish:

- Sesame Seeds
- Spring Onion Greens

Instructions:

To make the sauce:

1. In a mixing bowl/cup, add sugar, ketchup, apple cider, garlic powder, and soy sauce.
2. Mix well and keep aside.

To make crispy fried chicken:

1. Marinate the chicken with salt and black pepper powder.
2. Whisk eggs and keep aside.
3. Heat oil in a deep frying pan.

4. Dip the chicken in cornstarch then again dip the chicken in whisked eggs.
5. Slowly drop the chicken in batches in oil and fry till golden brown.
6. Drain the chicken on kitchen paper and keep aside.
7. Heat the sauce mix in a pan and let it come to a boil.
8. Let the sauce boil till the sauce slightly thickens,.
9. Add the fried chicken pieces to sauce and coat the chicken with sauce well.
10. Switch off the flame.
11. Garnish with sesame seeds and chopped spring onion greens.
12. Serve with rice.

Notes:

Make sure you are careful when frying, do not splash the oil when frying and fry the chicken in batches.

Do not boil the sauce for a very long time as the sauce gets thick as it cools down. Depending on the consistency of sauce you want, you have to boil the sauce. The more you boil it the thicker it will be. If you want a slightly runny sauce then boil it for a lesser time.

To get crispy fried chicken use cornstarch instead of flour. Flour normally gives doughy texture to fried chicken.

To get the extra flavor in the dish, you can add red, green and yellow bell pepper and also onions. This will give extra flavors to the final dish.

You can also add some pineapple chunks to this dish if you like.

Apple cider gives a peculiar fragrance when boiling the sauce, which might be off-putting for few, to avoid it you can instead add pineapple juice and pineapple chunks to this dish too.

source: https://www.savorybitesrecipes.com/2020/07/easy-sweet-and-sour-chicken.html

From:
https://www.cook.allard.one/ - **The ARC**

Permanent link:
https://www.cook.allard.one/sweet_and_sour_chicken

Last update: **2021/06/20 16:02**