



Korean Spicy Garlic Fried Chicken Recipe

Preparation Time	10
Cooking Time	22
Serving Size	6

Ingredients:

- 500 g chicken, thigh fillet, cut into 1-inch cubes
- 1/2 cup cornstarch
- 1/2 tsp pepper, black
- 1/2 tsp ginger, grated
- 1/2 Tbsp soy sauce
- 1 pc egg
- 2 cup oil

SAUCE

- 2 Tbsp oil
- 4 Tbsp garlic, minced
- 2 pc siling haba, sliced diagonally
- 2 pc dried chili pepper
- 3/4 cup DEL MONTE Red Cane Vinegar
- 6 Tbsp soy sauce
- 3/4 cup honey
- 1/4 cup water
- 4 tsp cornstarch
- 4 tsp sesame oil

- 1/2 cup leeks, sliced diagonally
- 2 tsp sesame seeds

Preparation:

1. Dredge chicken in cornstarch. Season with pepper, ginger, and soy sauce. Mix in egg. Deep-fry. Set aside.
2. For the Sauce: In a pot, sauté garlic until brown. Add siling haba and dried chili, sauté then set aside. In the same pot, add DEL MONTE Red Cane Vinegar, soy sauce, honey, water, and cornstarch. Mix and simmer until thick. Add sesame oil.
3. Toss chicken thigh fillet in the sauce until well coated. Top with sautéed garlic, chillies, and leeks. Garnish with sesame seeds. Serve.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Frying
- Slicing
- Sautéing

- Simmering

Cooking Tools

- Chopping Board
 - Measuring Cups
 - Pot
 - Grater
 - Measuring Spoon
 - Rubber Spatula
 - Mixing Bowl
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