



Maple Chipotle Chicken Carbonara Recipe

Preparation Time	10
Cooking Time	20
Serving Size	4

Ingredients:

- 1 cup oil
- 250 g chicken, thigh fillet, cut into 1/2 x 1/2-inch cubes
- 1/2 cup cornstarch
- 1 pouch DEL MONTE Carbonara Sauce (200g)
- 1/4 cup water
- 1 pack DEL MONTE Spaghetti (175g), cooked

CHIPOTLE SAUCE:

- 3 Tbsp maple syrup
- 2 Tbsp chipotle hot sauce
- 1/2 Tbsp cilantro

Preparation:

1. Deep-fry the chicken that has been dredged in cornstarch. When the chicken turns into a golden brown color, drain and set aside.
2. In a pan, pour the DEL MONTE Carbonara Sauce and water then simmer for 3 minutes. Pour over the cooked pasta.
3. Mix the chicken and the chipotle sauce. Then, place the chicken on top of the pasta. Garnish with cilantro and serve.

Chef's Tip

Use cornstarch instead of flour as coating for fried chicken. Cornstarch creates a crisper coating that will hold up to sauces better and will absorb less of the frying oil.

Lusog Notes

Cooking Skills Needed

- Deep Frying
- Simmering
- Slicing

Cooking Tools

- Chopping Board
- Colander
- Measuring Cups
- Measuring Spoon
- Pot

- Rubber Spatula