



Pinipig Crusted Chicken Poppers Recipe

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| Preparation Time | 15 |
| Cooking Time | 30 |
| Serving Size | 8 |

Ingredients:

- 500 g chicken, thigh fillet, cut into 1 x 1-inch cubes
- 1 pack DEL MONTE Quick 'n Easy Breading Mix (75g)
- 2 pc egg, beaten
- 200 g pinipig
- 2 cup oil, for deep frying
- 2 pack DEL MONTE Quick 'n Easy Sweet and Sour Mix (57g), dissolved in 1/2 cup water

Preparation:

1. Prepare oil for deep-frying. Meanwhile, dredge each chicken piece in breading mix. Shake off excess breading.
2. Dip in beaten eggs then in pinipig.
3. Once oil is hot, deep-fry per batch until golden brown. Drain excess oil.
4. To make the sauce: Combine DEL MONTE Quick 'n Easy Sweet & Sour Mix and water. Allow to simmer, stirring occasionally. Serve with chicken.

Chef's Tip

Do not overload your pot or pan. Putting in too much lowers the temperature and makes the final product soggy. Also, it might cause the oil to bubble over the pot. Use peanut oil, canola or vegetable oil. Fry as close to meal time as possible. Never salt food over oil as salt destroys the oil.

Lusog Notes

This delicious Pinipig Crusted Chicken Poppers recipe is a source of protein which is essential for our immune system to defend against bacteria and viruses.

Cooking Skills Needed

- Breading
- Cutting

Cooking Tools

- Whisk
- Serving Plate