

Aromatic Fried Chicken

Category: Asian - General

Servings: 2

Rating: 10

Source: Delightful Thai Cooking

Description:

Ingredients:

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| chicken | 2 skinless, boneless breasts |
| garlic | 4 cloves crushed |
| white pepper | 1 teaspoon ground |
| Nam Pla fish sauce | 4 tablespoons |
| lime juice | 1 tablespoon fresh |
| coriander | 4 tablespoons fresh leaves, finely chopped |
| cornstarch | 2 tablespoons |
| vegetable oil | 2 cups for deep frying |

Instructions:

Lightly pound chicken breasts to even them. Marinate them with garlic, pepper, fish sauce, lime juice, and coriander leaves for 30 mins. in the fridge. Coat the chicken with cornstarch on both sides and deep-fry in a wok over medium heat for about 3 minutes on each side or until golden brown.