

HAINANESE CHICKEN CHOP

Ingredients

- 5 pcs chicken thigh, deboned and skinless
- 2 medium tomato, wedged
- 2 nos eggs, for coating
- 2 medium russet potatoes, boiled for 15 mins, peeled and wedged
- 2 medium red onion, peeled and wedged
- 2 cups frozen green peas steamed for 5 mins, toss
- 2 tbps olive oil
- 1 tsp salt
- 4 tbps corn flour, for coating
- 4 cloves garlic, minced

Ingredients for Marinade

- 1 tbsp corn starch
- 1 tbsp soy sauce
- 1 tbsp fermented soya bean paste (taucu)
- 1/2 tsp five spiced powder
- 5 cloves garlic, finely minced
- 1 tsp sesame oil

Ingredients for Sauce

- 5 tbps tomato ketchup
- 2 tbps worcestershire sauce
- 1 cup water
- 1 tbsp corn starch, mixed with 2 tbps water
- 1 tbsp sugar
- 1 tsp pepper
- 1 tbsp soy sauce

