

Pan-fried diced chicken with mango sauce

Serves 4/ 4 人份

Recipe by Chef Tan Yong Hua

陈勇华师傅

Ingredients:

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|----------------------|---------------|
| Boneless chicken leg | 180g |
| Potato flour | 250g |
| Egg | Two |
| Onion | 30g |
| Mango | 1/2 |
| Thai Chilli Sauce | 4 tablespoons |

1. Mix the potato flour and egg together. Then coat the chicken with
2. the flour mixture. Deep fry the chicken until cooked.
3. Skin the mango and blend half of it with the thai chilli sauce.
4. Pan fry the onion and add in the chicken and mango sauce mixture.



炸鸡肉块与芒果酱

食谱主厨谭勇华

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| 去骨鸡腿 | 180 克 |
| 土豆粉 | 250 克 |
| 鸡蛋 | 两粒 |
| 洋葱 | 30 克 |
| 芒果 | 1/2 粒 |
| 泰国辣椒酱 | 4 汤匙 |

1. 把鸡肉土豆粉和鸡蛋一起混合。然后把鸡肉粘上土豆粉的混合物。把鸡肉深炸至熟透。
2. 把芒果去皮，把半粒芒果与泰国辣椒酱混合。
3. 把洋葱放锅里炒，加入鸡肉和芒果酱混合物。