

breaded fried chicken

Your kids will be thrilled to find their perennial favorite ulam in their lunchbox: crispy, juicy, breaded fried chicken!

INGREDIENTS

1 kilo chicken leg and thigh
 ½ tsp salt
 ½ tsp ground black pepper
 1 pack Golden Fiesta Big Crunch Breading Mix, 60 g
 3 cups Golden Fiesta Oil, for frying

DIPPING SAUCE

½ cup Papa Banana Catsup

PROCEDURE

- 1 Season chicken with salt and pepper, then steam for 15 minutes.
- 2 Coat chicken in **Golden Fiesta Big Crunch Breading Mix**, then fry until golden brown and crispy.
- 3 Serve **Papa Banana Catsup** on the side.

TAKES 30 MINUTES

MAKES 4 TO 5 SERVINGS



SKILL BOOSTER Want to make your breading puffier? After coating the chicken, spray just enough water on the first coat to moisten it, then roll it in the breading again before frying.