

SPARGO MILLS

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Sweet & Sour Chicken

CUISINE: 



Medium



Ingredients

- **Ingredients A**
 - 50 g Sambal Tumis Base
 - 300 ml Water
 - 70 ml Cooking Oil
 - 200 g Onion (Chopped)
 -
 - 900 g Chicken
 - Marinade in turmeric powder & 10 g salt
 - 100 g Chili Sauce
 - 100 g Tomato Sauce
 - 20 g Sugar
 -
 - ½ can Green Peas
- **Garnishing**

- 1 no. Spring Onion
1" length cuts



Directions

Sweet & Sour Chicken Recipe



Steps

1

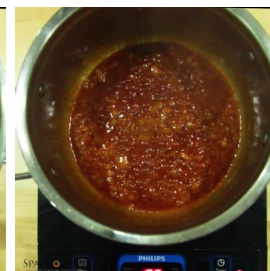
○ DONE



Deep fry marinated chicken until golden brown and set aside.

2

○ DONE



Mix ingredients (A) in a wok/pot, cook under medium-high heat until fragrant oil rises.

3

○ DONE



Add ingredients (B) and cook until gravy is thick.

4

○ DONE



Add in fried chicken and stir until chicken is properly coated.

5

○ DONE



Turn off heat, add green peas and stir well.

6

○ DONE



Garnish with spring onions and ready to serve.

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