

Homemade Tempura Chicken Nugget



Contain : 

Spiciness :  NONE

Serves : 



Prep Time : 10mins

Cooking Time : 5mins

Ingredients :

Instructions :

	Ingredients Tempura Chicken Nugget contents:
450gram	boneless chicken
	Pinch of Salt
1tbsp	black pepper
	small pinch of dried oregano (if any)
2	onions (cut into small pieces)
4 tbsps	cornstarch
	Tempura Chicken Nugget Ingredients:
200gram	Soy Asahi Fried Chicken Powder
200ml	warm water

1. Mix all the ingredients Tempura Chicken Nugget contents into blender and blend until fine and smooth without water mix into the batter.
2. Move the blended mixture into a clean bowl.
3. Dissolve 100 grams of Soy Asahi Fried Chicken Powder into 200ml warm water. The remaining 100 grams off into another bowl
4. Form the dough according to your taste. Dough will be quite sticky and you can stick a little then add the corn flour little by little until the dough becomes quite easy to set up.
5. Dip the dough into Soy Asahi Fried Chicken Powder that has been mixed with water and then rolled back into Soy Asahi Fried Chicken Powder that does not mix with water.
6. Heat the pan and add oil for frying. Let the oil until hot, then turn down the heat to start frying.
7. Fry until golden brown.



www.soyasahifoodservice.com