

Delicious Salt & Pepper Chicken

Preparation time: 10 minutes Marinating time: Few hours Cooking time: 15 minutes Serves: 4

Ingredients:

- 4 boneless, skinless chicken thighs, deboned and cut into 1-inch pieces
- 1 tablespoon soy sauce
- 1 tablespoon cooking wine
- 1 teaspoon white pepper powder
- 1 tablespoon cornstarch
- 1 tablespoon oil, plus extra for frying
- 3 tablespoons cornstarch (for coating)
- 1 tablespoon minced garlic
- 1 tablespoon chopped yellow onion
- 1 tablespoon chopped scallion
- 2 tablespoons diced red bell pepper
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon sugar
- Pinch of white pepper powder
- 1 teaspoon sesame oil

Instructions:

1. In a bowl, marinate the chicken pieces with soy sauce, cooking wine, white pepper powder, cornstarch, and oil. Allow it to marinate for a few hours in the refrigerator.
2. Heat a pot with oil over medium heat, filling it halfway.
3. Coat the marinated chicken pieces with cornstarch and carefully place them in the hot oil, making sure not to overcrowd the pot. Fry until the chicken turns golden brown and crispy, about 4-6 minutes. You may need to fry them in batches.
4. Once the chicken is cooked, remove it from the oil and let it rest for a minute. Then return the chicken to the hot oil for a second round of frying for about 2 minutes to ensure extra crispiness.
5. In a separate pan, heat 1 tablespoon of oil over medium heat. Add minced garlic, chopped yellow onion, chopped scallion, and diced red bell pepper. Cook for about a minute until fragrant.
6. Add the fried chicken to the pan and season with salt, black pepper, sugar, and a pinch of white pepper powder. Toss the chicken for about 30 seconds to evenly coat it with the seasonings.
7. Finish the dish by drizzling sesame oil over the chicken and give it a final toss.
8. Serve the flavorful and crispy salt and pepper chicken nuggets as a delightful appetizer or main dish.