



Chongqing Chicken

Ingredients:

For the Chicken:

1 lb (450g) boneless, skinless chicken thighs, cut into bite-sized pieces

1/4 cup cornstarch

1/4 cup all-purpose flour

1/2 teaspoon salt

1/2 teaspoon black pepper

Vegetable oil for frying

For the Sauce:

10-12 dried red chilies

1 tablespoon Sichuan peppercorns

3 cloves garlic, minced

1 tablespoon ginger, minced

2 tablespoons soy sauce

1 tablespoon rice vinegar

1 teaspoon sugar

2 green onions, sliced (plus more for garnish)

Optional Garnishes:

Sesame seeds

Extra green onions

Directions:

Prepare the Chicken:

In a bowl, combine cornstarch, flour, salt, and black pepper. Dredge the chicken pieces in the mixture, ensuring they are evenly coated.

Heat vegetable oil in a deep skillet over medium-high heat. Fry the chicken in batches until golden and crispy, about 4-5 minutes per batch. Drain on paper towels.

Cook the Aromatics:

Remove excess oil from the skillet, leaving about 1 tablespoon. Add dried red chilies and Sichuan peppercorns to the pan, cooking over medium heat until fragrant, about 1 minute.

Stir in garlic and ginger, cooking for an additional minute.

Combine:

Add the soy sauce, rice vinegar, and sugar to the pan, stirring to combine. Toss in the fried chicken and green onions, stirring to coat the chicken in the aromatic sauce.

Serve:

Plate the Chongqing chicken and garnish with sesame seeds and additional green onions if desired. Serve hot with steamed rice or as a standalone dish.

Prep Time: 15 minutes

Cooking Time: 20 minutes

Total Time: 35 minutes

Kcal: 350 kcal per serving

Servings: 4 servings