



Day 10

Serves: 6-8

Preparation time:

25 min

Cooking time:

30 min

Ingredients:

- 1 x 2kg bag frozen chicken pieces
- 1 IMANA Chicken Super Stock Cube
- 1 sachet IMANA Cream of Chicken Soup
- 1 cup (250ml) flour
- ¼ teaspoon (2ml) ground black pepper
- 2 teaspoons (10ml) baking powder
- 1 cup (250ml) milk
- 100ml water
- 1 egg, beaten
- Extra flour for coating chicken
- Oil, for deep frying.

Method:

1. Thaw the chicken at room temperature. Place in a large pot and cover with water. Add the **IMANA Chicken Super Stock Cube**.
2. Bring to the boil and simmer for about 20 -25 minutes to par cook the chicken. Remove from water and allow to cool.
3. Combine the dry **IMANA Cream of Chicken Soup** powder, flour, pepper and baking powder in a bowl. Add the milk, water and egg gradually to form the batter.
4. Coat the chicken in flour then dip in the batter.
5. In a deep fat fryer or a large saucepan, heat the oil.
6. Add chicken 2 – 3 pieces at a time and fry for about 20 minutes until cooked through. Drain on paper towel.

TIP:

Serve hot with steamed bread or pack it into your picnic basket and serve cold with mayonnaise for dipping.



This Recipe Uses