

## Chinese Lemon Chicken with Rice

Serves: 1

Prep time: 20 minutes

Cooking time: 20 minutes

### Ingredients:

- 1 chicken breast fillet or 2 thigh fillets
- 3 tablespoons cornflour
- 1½ tablespoons water
- 1 egg
- Salt and Pepper
- 1 green (onion) shallot, sliced
- oil for frying
- 1 cup of cooked rice

### Lemon Sauce

- 1 tablespoon rice flour
- 1½ teaspoons sugar
- ½ cup water
- ¼ cup (fresh) lemon juice
- 1 teaspoon [Vegeta](#) or 1 chicken stock cube
- 1 teaspoon soy sauce
- ½ teaspoon grated ginger
- Salt and Pepper to taste
- 1 teaspoon dry sherry or brandy



*Tangy and Tasty*

### Method:

- Slice the chicken into thin bite size pieces
- Place the cornflour, water, egg and the S & P in a bowl and mix well to make a batter
- **Make the Lemon Sauce** by combining all the sauce ingredients in a small saucepan, stir over medium heat until sauce thickens
- Heat the oil in a deep sided frying pan
- Dip the chicken pieces into the batter and drain, then place each piece into the hot oil, fry until golden brown then drain on paper towel. Keep warm while you cook all the pieces
- Place in a serving bowl the hot cooked rice, then place the chicken pieces over the rice
- Spoon the lemon sauce evenly over the chicken pieces
- Sprinkle with chopped shallots and serve immediately