

Passover Lemon Chicken



Serves 4 Prep 10 mins - chill 20 mins Cook 10 mins Easy

Ingredients

4 skinless chicken breasts, cut into bite-size pieces

1 egg white, lightly beaten

2 cloves garlic, peeled and finely chopped

2 tbsps potato flour

4 tbsp vegetable oil, for frying

2 lemons, zested & 1 lemon juiced, the other cut into slices to garnish

1 spring onion, chopped diagonally into 1.5cm lengths to garnish

1. Combine the chicken pieces with the egg white, garlic and potato flour in a bowl. Chill in the refrigerator for about 20 minutes.
2. Heat the oil in a wok or large frying pan until moderately hot. Add the chicken pieces in batches and stir fry them quickly in the oil to keep them from sticking.
3. Return the first batch of cooked chicken to the frying pan. Turn up the heat, pour in the lemon juice and cook for 1 final minute. Add the spring onions and garnish with lemon slices.
4. Note: serve with spring onion mash potato and shredded spring cabbage, perfect to soak up the tasty sauce