



# THE ORIGINAL MAUI CRISPY CHICKEN



**TIME TO PREPARE**

20 minutes



**COOK TIME**

15 minutes



**SERVING**

2 People



**PREPARED BY**

<https://mauiribs.com>

## Ingredients

### Ingredients

- 1 cup chicken breasts cut into pieces
- 3 tbs of olive oil
- Sesame seeds

### Batter

- ½ cup flour
- ¼ cup cornstarch
- 1 egg white
- ½ cup cold water
- 1 tbs olive oil
- Pinch of salt

### Maui Crispy Chicken Sauce

- ½ cup of The Original Maui Sauce
- 1 tsp sesame oil
- 1tsp rice vinegar
- 1 tbs cornstarch
- 1 tbs water

## Steps to Cook

01. Combine 1tbs of cornstarch with 1tbs of water and stir until combined. In a medium sauce pot add the Original Maui Sauce, sesame oil and rice vinegar bring to a simmer and add cornstarch Slurry continue stirring. The sauce Should thicken within 1 minute and then set it aside.
02. Combine all the ingredients for the batter in a bowl and mix well.
03. Dip the chicken pieced in the mixture.
04. Heat the oil in a wok. Dip the chicken pieces in the oil and fry until golden brown. Set the pieces of chicken aside on a paper towel lined plate. Drain the remaining oil that is in the Wok.
05. Toss the chicken pieces with the desired amount of sauce into the Wok heat for 30 seconds and you are ready to serve.

Enjoy.