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| Lemon ChickenIngredients:2 large chicken breasts1 eggPinch salt and pepper1 tablespoons veggie oil½ cup corn starch¼ flour1 lemon juiced¼ cup lemon sugar2/3 cup waterA plate full of food  Description automatically generatedDirections:Slice the chicken breasts in half butterflied into two thinner pieces each. Add the egg, salt, pepper and oil into a bowl and whisk together. In a separate bowl, add corn starch and flour and mix well. In a large skillet heat more veggie oil to 375° Dip chicken pieces in the egg mixture, then dredge in the flour mixture. Fry the chicken for 3 to 4 minutes or until golden and crisp. Remove the chicken from the pan, then drain the oil. Add the lemon juice, sugar, water and remaining 1 tablespoon cornstarch to the pan and whisk to combine. Cook until thickened and smooth. Slice the chicken into thin strips then serve with lemon sauce and rice! |  |