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| Lemon Chicken Ingredients: 2 large chicken breasts  1 egg  Pinch salt and pepper  1 tablespoons veggie oil  ½ cup corn starch  ¼ flour  1 lemon juiced  ¼ cup lemon sugar  2/3 cup water  A plate full of food  Description automatically generated Directions: 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! |  |