
Epic Bite – Crispy Chicken Lollipops

◆ Ingredients

- 1 kg Chicken Lollipops
- 7–8 Green Chilies (finely chopped)
- ¼ cup Garlic (minced)
- Salt to taste
- 1.5 tbsp Coriander Powder (Dhaniya)
- ½ tbsp Jeera Powder
- 3 tbsp Red Chili Powder
- 2 tsp Chaat Masala
- ½ tbsp Garam Masala
- 2 tbsp Tomato Sauce
- 1 Egg White
- 1 cup Cornflour
- 2 tbsp Lemon Juice
- Red Food Color (optional)
- Oil (for deep frying)

◆ Method

Step 1: Prepare Marinade

1. In a large bowl, mix garlic, green chilies, salt, coriander powder, jeera powder, red chili powder, chaat masala, garam masala, tomato sauce, lemon juice, and egg white.
2. Add cornflour to form a thick coating batter.
3. If desired, add a pinch of red food color for a vibrant look.

Step 2: Coat Chicken

1. Clean chicken lollipops and pat dry.
2. Add them to the marinade and coat evenly.
3. Rest for 30 minutes to allow flavors to absorb.

Step 3: Fry Chicken

1. Heat oil in a deep pan.
2. Fry chicken lollipops on medium flame until crisp and golden brown.
3. Drain on paper towels to remove excess oil.

Step 4: Serve

- Sprinkle extra chaat masala before serving.
- Garnish with spring onion greens or lemon wedges.
- Serve hot with schezwan chutney or tomato ketchup.

🌟 Epic Bite Tagline

“Crispy outside, juicy inside — the ultimate party bite...”

This recipe gives you restaurant-style chicken lollipops with a bold, spicy coating and perfect crunch.