
🍴 Epic Bite – CHINESE CHICKEN SATEY

◆ Ingredients

For Chicken Batter

- 250 g Boneless Chicken (cubed)
- 1 Egg
- 1 tsp Kashmiri Red Chili Powder
- 1 tsp Ginger-Garlic Paste
- 2 Pinch Salt
- ½ tsp Light Soy Sauce
- ½ tsp Vinegar
- ¼ tsp White Pepper Powder
- 2 tbsp Cornflour
- 2 tbsp Refined Flour

For Sauce

- 2 tbsp Schezwan Sauce
- ½ tsp Light Soy Sauce
- ½ tsp Vinegar
- ¼ tsp White Pepper Powder
- ¼ tsp Sugar
- 1 Pinch Red Food Color (optional)
- 1 tbsp Tomato Ketchup
- 2 tbsp Oil
- 2 tbsp Garlic (finely chopped)
- 2 tbsp Water
- ½ tsp Cornflour (mixed with 2–3 tbsp water for slurry)

- Spring Onion (for garnish)
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◆ Method

Step 1: Prepare Chicken

1. Mix chicken cubes with egg, chili powder, ginger-garlic paste, salt, soy sauce, vinegar, white pepper, cornflour, and refined flour.
2. Coat evenly to form a smooth batter.
3. Heat oil in a pan and shallow/deep fry chicken until golden and crisp.
4. Drain and set aside.

Step 2: Make Schezwan Gravy

1. Heat 2 tbsp oil in a wok.
2. Add chopped garlic and sauté until fragrant.
3. Stir in schezwan sauce, soy sauce, vinegar, white pepper, sugar, tomato ketchup, and food color.
4. Add 2 tbsp water and bring to a simmer.
5. Pour in cornflour slurry, stir until gravy thickens.

Step 3: Combine

1. Add fried chicken cubes into the gravy.
2. Toss well so chicken is coated evenly.
3. Garnish with chopped spring onion.

Step 4: Serve

- Serve hot with fried rice, noodles, or as a starter with salad.

✦ Epic Bite Tagline

“Crispy chicken meets fiery schezwan — one bold bite at a time...”

This recipe balances crisp chicken with a tangy, spicy gravy that’s perfect for Indo-Chinese style meals.