

Crispy sesame lemon chicken



Prep: 10 mins
Cook: 15 mins



Easy



Serves 6



Ingredients

600g chicken breast fillets, cut into 2cm pieces

2tbsp cornflour

5tbsp plain flour

1tsp baking powder

large pinch of white pepper

1 egg, beaten

2tbsp sunflower or vegetable oil, for frying

2 spring onions, finely sliced, to serve

cooked noodles, to serve (optional)

For the sauce

2tsp cornflour

2 unwaxed lemons, zested and juiced

2tbsp honey

2tbsp soy sauce

2tsp sesame seeds

2tsp sesame oil

Method

Step 1 To make the sauce, tip the cornflour into a bowl and [whisk](#) in the lemon zest and juice until any lumps disappear. Add the honey, soy, sesame seeds and sesame oil and mix again. Set aside.

Step 2 Combine the cornflour, flour, baking powder, $\frac{1}{4}$ tsp salt, the pepper, beaten egg and 4 tbsp water in a large bowl. Tip in the chicken pieces, gently tossing to coat.

Step 3 Heat the vegetable oil over a high heat and fry the battered chicken pieces in batches for 6 mins per batch until golden and cooked through. Remove the cooked chicken and transfer to a plate or tray lined with kitchen paper.

Step 4 When all the chicken has been cooked, return all of it to the pan, still over a high heat, pour in the sauce and toss to coat – the sauce will thicken and cling to the chicken. Scatter with the spring onions and serve with noodles, if you like.