

Chinese Lemon Chicken

Recipe By *Estee Kafra*



Cooking and Prep:  45
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Serves:  6

No Allergens

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

You can serve this as a main dish on its own, or sauté some vegetables for a great stir-fry dish. If making in advance, combine lemon sauce and chicken together before the meal and rewarm, covered, for about 20 minutes. You may need to loosen the sauce with a bit of chicken stock, if making in advance. Just add 3–4 tablespoons of chicken soup when rewarming.

Ingredients (11)

Chicken

- 6 chicken breasts
- oil, for frying
- 1 cup **Gefen Potato Starch**

Lemon Sauce

- 3 tablespoons oil

- 3 tablespoons **Gefen Potato Starch**
 - 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**
 - 1/2 teaspoon minced ginger (or more to taste) or 2 cubes **Gefen Frozen Ginger**
 - 1 cup orange juice
 - 1 cup freshly squeezed lemon juice
 - 3/4 cup sugar
 - 1 tablespoon **Tuscanini Apricot Jam**
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Start Cooking

Fry the Chicken

1. Cut chicken breasts into finger-size pieces.
2. Heat oil in a wok or a deep pot. Dredge each chicken finger in the potato starch and fry in the oil until done, about five to eight minutes, depending on the size of the fingers. Remove and set on a strainer to let excess oil drip off.

Note:

It's best to fry in batches of four to six, so as not to lower the temperature of the oil too much.

Prepare the Sauce and Serve

1. Meanwhile, in a saucepan, heat the oil for the sauce. With a whisk ready in your hand, whisk in the potato starch and mix vigorously. Add the remaining ingredients in quick succession, whisking the entire time, and cook until the mixture is smooth and thick enough to coat the back of the spoon.
2. Add the chicken nuggets and stir to coat. Heat just until warm.

Credits

Photography: Daniel Lailah

Styling: Amit Farber