

Korean Popcorn Chicken

20–25 Min

Preparation

1. Cut the chicken into 2x2 cm cubes. Pour 500 ml of cold water into one bowl, and the Kotányi coating mix into another.
2. Briefly dip each piece of chicken into the water, then coat in the Kotányi mix.
3. Preheat the oven to 220°C with fan. Place the coated chicken pieces on a baking tray lined with parchment paper, brush with oil, and bake for 13–15 minutes.
4. While the chicken is baking, add all sauce ingredients to a small saucepan and cook over low heat for 7–10 minutes, stirring occasionally.
5. Transfer the baked chicken to the saucepan, stir well to coat evenly, and serve sprinkled with sesame seeds.

Ingredients 4 Portions

= Kotányi Produkte

400 g	Chicken breast fillets
1 packet	Crispy breading mix, garlic
3 tbsp	Oil

For the sauce:

100 g	Tomato sauce
20 ml	Soy sauce
2 tbsp	Honey
1 tbsp	Chili paste
1 tbsp	Rice vinegar
1 tbsp	Sesame oil
1 tsp	Ginger, Ground
1.5 tsp	Garlic Granules
	Sesame seeds, for serving