



# 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

