

Dragon Chicken - Fiery, Crispy, and Full of Flavor

Dragon Chicken ?? Crispy, Spicy, and Loaded with Bold Flavor



TIME
15 min

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INGREDIENTS

For the Chicken:

1 lb chicken breast, cut into thin strips

2 tbsp cornstarch

1 egg

Salt and pepper, to taste

Oil, for frying

For the Sauce:

1 tbsp garlic, finely chopped

1 tbsp ginger, finely chopped

1 medium onion, sliced

½ cup bell peppers (red and green), sliced

2-3 dried red chilies

2 tbsp soy sauce

1 tbsp chili garlic sauce

1 tbsp tomato ketchup

1 tsp vinegar

1 tsp sugar

... cup water

1 tsp cornstarch, mixed with 1 tbsp water (slurry)

Green onions, chopped, for garnish

DIRECTIONS

1. Prep and Marinate Chicken:: In a bowl, mix chicken with cornstarch, egg, salt, and pepper.
2. Let sit for 10-15 minutes to marinate.
3. Fry the Chicken:: Heat oil in a deep pan.
4. Fry chicken strips in batches until golden and crispy.
5. Drain on paper towels.
6. Make the Sauce:: In a wok or large skillet, heat 1 tbsp oil.
7. SautØ garlic, ginger, and dried chilies until fragrant.
8. Add onions and bell peppers; stir-fry for 2-3 minutes.
9. Add Sauce Ingredients:: Mix soy sauce, chili garlic sauce, ketchup, vinegar, sugar, and water in a bowl.
10. Pour into the wok and bring to a simmer.
11. Thicken and Toss:: Stir in the cornstarch slurry.
12. When the sauce thickens, toss in fried chicken to coat well.
13. Garnish and Serve:: Top with chopped green onions.
14. Serve hot with steamed rice or noodles.

TIPS FOR SUCCESS

Use thin chicken strips for quick, even frying.

Fry in batches to avoid soggy chicken.

Adjust spice level by changing the number of dried chilies or chili garlic sauce.

Serve immediately for the best texture-crispy and saucy!

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