Popcorn Chicken

Ingredients:

500gm chicken breast

2 cups breadcrumbs

2 tablespoons yoghurt

2 egg whites

0.25 cup corn starch

Oil for frying

1. Cut chicken into bite size pieces.
2. In a bowl, mix together seasoning and chicken. Add yoghurt and mix well. Refrigerate for 30 minutes.
3. Add egg white and mix well. Sprinkle corn starch in 2 batches and coat the chicken well. At this stage chicken should have a moist batter coating and not dry.
4. Add crumbs to plate or bowl.
5. Pick a piece of chicken, roll in breadcrumbs to stick well. Press in.
6. Rest for 10-15 minutes for crumbs to stick well.
7. Pour oil into a deep pan and heat until hot enough.
8. Drop chicken pieces into hot oil, one at a time. Do not stir for 2 minutes to avoid separating crumbs from chicken.
9. After 2 minutes stir and fry evenly until golden and crisp. Cut to confirm it is no longer pink on the inside.
10. Place on cooling rack to drip.
11. Remove crumbs from oil before adding next batch. You can also air-fry or bake in oven.
12. Serve warm with ketchup