

# CRISPY CHICKEN & SRIRACHA SLAW



## INGREDIENTS

Serves 6 - 8

### CRISPY CHICKEN

60g	<b>Egg-free Dip R/P (06009010)</b>
1 cup	Water (for the egg-free dip)
16	Chicken thigh fillets
400 g	<b>All Purpose Coating R/P (06139050)</b>

### SRIRACHA COLESLAW

2 ½ medium	Carrots, grated
½ medium	Cabbage, shredded
1 cup	<b>Delinnaise (07663050)</b>
1 ½ cups	<b>Sriracha Mayo-style Sauce (07665025)</b>

### SOUR CREAM

1 cup	Water
2 Tbsp	Lemon juice
100 g (1/5 sachet)	<b>Deli Whip™ Imitation Cream Powder with Palm Kernel Fat (06851030)</b>

**METHOD:** Mix together the Egg-free Dip and water. Dip the chicken fillets into the egg-free dip and coat with the All Purpose Coating. Place the coated chicken in a fryer with the basket fully submerged in the oil. Do not stack the chicken in the basket. Deep-fry in batches at 160°C for ± 4 - 6 minutes or until golden brown and cooked through.

To make the sour cream: Mix together the water and lemon juice in a bowl. Gradually add the Deli Whip™ Imitation Cream Powder to the liquid while whisking. Mix until lump free and sour cream consistency.

To make the coleslaw: Mix together the carrots and cabbage in a bowl. Whisk together the Delinnaise and Sriracha Mayo-Style Sauce, and add to the carrot and cabbage mixture. Mix well. Serve with the crispy chicken drizzled with sour cream.