

## General Choi's Chicken



Season the chicken cubes with salt and pepper to taste. Toss the chicken in the cornstarch to coat. Mix the coated chicken in the beaten egg and deep fry until golden brown. Drain chicken on a paper towel and set aside.

Make sauce from recipe below.

Re-fry the chicken cubes until crispy prior to service and toss in sauce.

In a sauté pan, heat 2 Tbsp. of salad oil. Sauté spring onions, orange zest and dried chiles until the chiles brighten. Add the OG kalbi Kogi sauce, the serrano chili Kogi sauce and juice from ½ of a navel orange and bring to a boil.

Serve with **Item # 81533** (vermicelli rice noodles) tossed in **Salsa Roja Kogi Sauce** and broccoli.

Search [FoodPRO](#) on YouTube or find all our cooking videos on [MyFoodPRO.com](#)

## General Choi's Chicken

<u>FoodPRO #</u>	<u>Item Description</u>	<u>Quantity</u>
30605	Extra Large Egg (beaten)	1 ea.
49256	Boneless Skinless Chicken Thighs (1/2" cubes)	1 1/2 lb.
40250	Cornstarch	1 cup
35080	Dried De Arbol Chiles	3 ea.
31062	Spring Onions (chopped)	3 Tbsp.
-	OG Kalbi Kogi Sauce	1/4 cup
-	Serrano Chili Kogi Sauce	1/4 cup
33140	Navel Orange (juice + zest)	1/2 ea.