



## Chicken lollypop ( OP W )

Serving: 1

Non Veg

### *Ingredients*

- -2 Chicken wings (cut off the bone and collect all the flesh at one end)  
OR 2 Medium chicken leg piece
- -1 tbsp Cornstarch/cornflour
- -1 tsp Garlic Paste
- -1 tsp Ginger Paste
- - $\frac{1}{2}$  tsp chilli powder
- - $\frac{1}{2}$  tsp coriander powder
- - $\frac{1}{2}$  tsp pepper
- - $\frac{1}{4}$  tsp turmeric
- -Salt to taste
- -Oil for deep-frying

### *Preparation Method*

- -Mix together the chicken cornflour, garlic and ginger paste, 1 tsp salt and all masalas and enough water in a bowl, so that the chicken pieces are 'coated' with the -- batter. Leave the bowl for about an hour.
- -Preheat the oven to 350°F. Arrange the chicken lollypop on the wire rack set over a baking pan. Bake until the chicken is nicely browned and slightly charred, and - completely cooked through, for about 5-8 minutes.
- -Serve with green chutney and onion slices