

Recipe Details

A lovely quick and easy recipe, perfect for those evening snack cravings

Ingredients

250 grams soya chaap boiled (cut into pieces)

1-2 onions finely chopped

1-2 capsicum finely chopped

1 tbsp garlic paste

3-4 tbsp corn flour

1/2 tsp black pepper

to taste Salt

1 tsp Red chilli paste

1 tsp vinegar

2 tsp soya sauce

1 tsp chilli sauce

1/2 tsp ajinomoto (optional)

1 tbsp coriander leaves chopped

1 tsp green chillies chopped

5 tbsp oil (as needed for shallow frying)

Instructions

Step 1

Preparation for chilli chaap:

Take a bowl add chaap pieces, 2 tbsp corn flour and 2tbsp water and mix well

Step 1

Heat the oil in a deep pan for shallow frying.when the oil is hot,drop the batter

coated chaap pieces in the oil one by one

Step 2

Fry them on a medium heat until crispy

Step 3

Make chilli chaap

Heat the 1 tbsp oil Fry garlic until it smells good.

Step 4

Now add chilli paste,onions,green chilli and capsicum sauté on a high flame for 2-3 mins

Step 5

Stir in soya sauce,chilli sauce,vinegar mix well

Step 6

Add 1/2 tsp corn flour,1/4 cup water cook till the sauce thickens.

Step 7

Add salt,black pepper and ajinomoto sauté for a min..

Step 8

Check the taste of the sauce. You can add more sauces if you wish

Step 9

Add fried soya chaap pieces and sauté for a 2-3 mins.garnish with coriander leaves.serve hot