

Salt and Pepper Chicken

1	Chicken breast chopped
1 dsp	Peppercorns
1 dsp	Sea salt flakes
½ tsp	Chilli Flakes
3 tbsp	Plain Flour
4	Spring onions
1 small	Red chilli chopped finely
½	Red Pepper Chopped roughly

Method

- Roughly grind the peppercorn, chilli flakes and sea salt
- Mix thoroughly with the flour
- Lightly score the chicken pieces
- Coat the chicken in the seasoned flour
- Deep fry on high heat for 5 minutes until golden