

## Honey Chicken in Mango Sauce Recipe

(Malaysian Recipe)

**Ingredients:** Serves 4

2 chicken whole legs, de-boned

3 tablespoon corn flour

**Seasoning:**

2 tablespoons honey

1 tablespoon lemon juice

½ teaspoon salt

1 egg

**Sauce:**

150g mango flesh, blended into puree

100ml water

2 teaspoons sugar

**Method:**

Mix chicken whole legs with seasoning and marinate for an hour. Coat marinated chicken with corn flour. Heat up ⅓ cup of oil in a non-stick pan, pan-fry chicken whole legs until golden brown and cooked. Dish and drain the excess oil. Cut into pieces and arrange onto a serving platter.

Bring the sauce to boil and pour over chicken. Serve immediately.

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