



Filipino Fried Chicken

Ingredients

For the Chicken & Marinade:

- 1 whole chicken, butterflied
- 16 grams Maggi Magic Sarap seasoning
- Juice of 3 calamansi (or substitute with lemon or lime juice)
- 1/4 cup soy sauce
- 1/2 teaspoon ground black pepper
- 1 teaspoon paprika (adds mild color and flavor)

For the Breading:

- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1/8 teaspoon baking powder
- 2 tablespoons cornstarch
- 10 tablespoons all-purpose flour

For Frying:

- 2 cups cooking oil (for deep frying)

Instructions

1. Make the Marinade:

In a bowl, combine Maggi Magic Sarap, calamansi juice, soy sauce, ground black pepper, and paprika. Mix well.

2. Marinate the Chicken:

Place the butterflied chicken into a resealable plastic bag. Pour in the marinade, remove excess air, seal, and refrigerate for at least 1 hour to allow flavors to penetrate.

3. Prepare the Breading:

In a separate bowl, mix garlic powder, onion powder, baking powder, cornstarch, and all-purpose flour.

4. Coat the Chicken:

Remove the chicken from the marinade, then dredge each piece in the breading mixture. Shake off any excess flour and place on a plate ready for frying.

5. Heat the Oil:

In a wok or deep pan, heat the cooking oil to 300°F (150°C).

6. Fry the Chicken:

Carefully fry the chicken pieces in the hot oil for about 25 minutes, turning halfway through to

ensure even cooking and a crispy crust.

7. **Drain and Serve:**

Transfer the fried chicken onto a wire rack to drain and cool slightly. This keeps the breading crispier than resting on paper towels. Serve with your favorite Filipino Chicken Gravy or dipping sauce