

## 5 Stars Chicken

Ingredients	Amount
<b>Sauce</b>	
Sweet Chili Sauce	4 Tbsp
Mirin Sweet Seasoning	4 Tbsp
Vegetable Oil	2 Tbsp
Chicken Breasts	900g (32oz)
Self-Rising Flour	4 Tbsp
Soybean Oil	2 Tbsp
Pineapple, bite-sized chunks	2 Tbsp
String Beans	2 Tbsp
Onion	1 Tbsp
Red Peppers	1 Tbsp



### Method of Preparation

1. Combine sweet chili sauce, Mirin sweet seasoning, and vegetable oil to make a sauce. Set aside.
2. Cut chicken breasts into bite-sized pieces.
3. Place flour in a bowl and add enough water to form a batter.
4. Dip chicken breast in the batter and fry in soybean oil until the surface gets crispy.
5. Stir in pineapple, string beans, onion, red pepper and sauce. Mix well.



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