

Directions

0/0 steps made

1.
Take chicken thighs, cut into strips and set aside.
2.
In a bowl mix red chili powder, mustard paste, hot sauce, salt, oil and black pepper.
3.
Marinate chicken strips in it for 60 minutes.
4.
In a dish mix flour, garlic powder, red chili powder, white pepper, salt and mix.
5.
Coat marinated chicken in flour, then dip in cold water and coat again.
6.
In a pan, heat Eva Cooking Oil and deep fry the coated chicken for 5 to 7 minutes or until light golden brown.
7.
For the garlic sauce add mayo, cream, salt, white pepper, black pepper and garlic.
8.
Mix well and your sauce is ready.
9.
To assemble, take pita bread, spread garlic mayo and add lettuce leaves on top.
10.
Then place fried chicken strip, wrap and serve