



# RECIPES

## FRIED CHICKEN TENDERS



### INGREDIENTS

<b>450g</b>	Boneless Chicken Thigh
<b>As needed</b>	Prima Tempura Batter Mix (for dusting)

### SEASONINGS

<b>1 tsp</b>	Dried Rosemary
<b>½ tsp</b>	Salt
<b>½ tsp</b>	Black Pepper, ground
<b>¼ tsp</b>	Smoked Paprika

### BATTER

<b>100g</b>	Prima Tempura Batter Mix
<b>190ml</b>	Ice Cold Water

### PROCEDURE

1. Slice the boneless chicken thigh into strips. Marinate with seasonings for about 20 minutes.
2. Mix batter ingredients and whisk gently until well-combined. Set aside batter.
3. Dust the marinated chicken strips with dry Prima Tempura Batter Mix, dip it into the batter and shake off the excess batter. Dust again with dry Prima Tempura Batter Mix. Repeat with the rest of the chicken strips.
4. Heat oil to 180°C. Fry the chicken strips until crisp and golden brown.
5. Serve hot with desired sauce.

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