



**HOW TO MAKE**  
**THE OFFICIAL KFC**  
**SWEET & SOUR POPCORN**  
**CHICKEN RECIPE**





4 Tbsp Water

2 Tbsp Sugar

1 Tbsp Garlic (Chopped)

## YOU'LL NEED THESE INGREDIENTS

Green, Red & Yellow  
Peppers (Diced)

1 Box KFC Popcorn Chicken

1 Tsp Soy Sauce  
2 Tbsp Ketchup

A close-up photograph of a person's hand holding a green bell pepper on a wooden cutting board. A large kitchen knife is being used to cut along the inner ridge of the pepper to remove the seeds. Several other pieces of the pepper, already seeded, are scattered on the board in the foreground. The background shows a red and white striped pattern.

## STEP 1

**Remove the seeds of the peppers and wash them. Dice the peppers into chunks and set aside.**

## STEP 2

- Heat 1 Tbsp cooking oil on medium heat in the frying pan add the garlic, sauté until fragrant and golden-brown.

## STEP 3

- Lightly stir in the sugar. Make sure to constantly stir the sugar to ensure it doesn't burn.







## STEP 4

- **Add the ketchup and soy sauce into the mix. Stir until the sauce starts bubbling.**

## STEP 5

- **Add the water and let it simmer for a minute.**



## STEP 6

- Toss the diced peppers into the pan and cook for 1 ½ minutes.

## STEP 7

- Add KFC Popcorn Chicken and stir thoroughly to ensure all the meat is covered with sauce.





## STEP 8

- Serve over your choice of rice.

**ENJOY!**