KIKKOMAN

Chicken & Chips

Total time **210 mins** **30 mins** preparation time **180 mins** cooking time

Nutritional facts (per portion):
1,856 kJ / 443 kcal

Fat: **17.7 g** Protein: **23.7 g**
Carbohydrates: **45.8 g**

INGREDIENTS

4 portion(s)

2	garlic cloves
1	piece of ginger (approx. 2 cm)
400 g	chicken breast fillet
4 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	sugar
	Freshly ground black pepper
60 g	cornflour
500 g	French fries
	Frying fat for the deep fryer

PREPARATION

Step 1

Peel and finely chop the garlic clove. Peel and finely grate the ginger. Wash the chicken, dab dry and cut into approx. 3 x 3 cm pieces. Combine with soy sauce, 2 tbsp. water, sugar, garlic and ginger and leave to marinate for around 3 hours.

Step 2

Remove the chicken from the marinade, dab dry, season with pepper and coat with cornflour.

Step 3

Cook the chicken and fries in the deep fryer until crispy and golden brown. Serve with ketchup or relish on the side if you like.