

# Easy Japanese Karaage Fried Chicken

Total time **60 mins** 10 mins preparation time 30 mins marinating time 20 mins cooking time

## INGREDIENTS

4 portion(s)

<b>500 g</b>	boneless chicken thighs
<b>100 ml</b>	<u>Kikkoman Naturally Brewed Soy Sauce</u>
<b>3 tbsp</b>	sake
<b>1 tbsp</b>	grated fresh ginger
<b>2</b>	cloves garlic
<b>100 g</b>	flour
<b>100 g</b>	cornflour
<b>300 g</b>	rice
<b>0.25</b>	iceberg lettuce, finely sliced
<b>4</b>	spring onions, finely sliced
<b>2</b>	sheets nori seaweed, cut into thin strips
<b>100 ml</b>	mayonnaise (preferably kewpie)
<b>1</b>	lemon

## PREPARATION

### Step 1

Cut the chicken into pieces (approx. 2.5 x 2.5 cm). Put the chicken in a bowl and add soy sauce, sake, ginger, garlic and freshly ground black pepper. Leave to marinate for 30 minutes or longer if possible.

### Step 2

Take the chicken pieces out of the marinade and first coat them in the flour and next in cornflour.

### Step 3

Heat up the oil to 170°C and fry the chicken pieces until golden for approx. 3-4 minutes. Place on kitchen towel.

### Step 4

Cook the rice according to instructions on pack. Place the cooked rice in bowls. Put iceberg lettuce and fried chicken on top. Garnish with mayonnaise, spring onion, nori seaweed strips and serve with a lemon wedge on the side.