KIKKOMAN

Japanese style Ginger Chicken Arancini Recipe

Total time **40 mins** **40 mins** preparation time

Nutritional facts (per portion):
1,636 kJ / 391 kcal

Fat: **16.1 g** Protein: **9.8 g**
Carbohydrates: **50.8 g**

INGREDIENTS

6 portion(s)

200 g	sushi rice
1 l	veg oil
2	chicken thigh fillets, finely chopped
1 tbsp	grated ginger
1	spring onion, finely chopped
1.5 tbsp	Kikkoman Naturally Brewed Soy Sauce
0.5 tbsp	soft light brown sugar

for the coating:

75 g	plain flour
2	medium eggs, lightly beaten
100 g	Kikkoman Panko - Japanese style crispy bread crumbs

for the dipping sauce:

4 tbsp	Kikkoman Naturally Brewed Soy Sauce
2	spring onions, finely sliced, plus more to serve
1 tsp	finely chopped ginger
2 tbsp	rice vinegar
1 tsp	chilli flakes, optional

PREPARATION

Step 1

Cook the sushi rice according to pack instructions, then spread onto a large plate in a thin layer and leave to cool.

Step 2

Heat 1 teaspoon of the oil in a nonstick frying pan and fry the chicken on a high heat for 5-10 minutes until cooked. Add the ginger, onions, soy sauce and sugar. Reduce the heat and simmer for another few minutes until the chicken is coated glazed. Leave to cool.

Step 3

Take a small handful of the rice in wet hands (to prevent the rice sticking to you), and flatten to a disk in your palm. Add 1/2 teaspoon of the chicken mixture to the centre and close your palm to wrap the rice around to enclose the filling. Pack it gently, and form into a ball. If the rice doesn't mould, add a little more and squeeze it gently to get it to stick together. Rinse your hands often to remove the starch and prevent sticking.

Step 4

Add to an oiled Clingfilm-lined tray or board, and repeat with the remaining filling and rice. You should get about 18-20 ping-pong sized balls. Chill for at least 30 minutes until ready to fry.

Step 5

Heat the oil in a pan no more than ½ full to 180C on a temperature probe, or until a piece of bread browns in 30 seconds.

Step 6

Prepare the flour, egg and breadcrumbs onto three shallow bowls or plates. Dust the rice balls in the flour, then dip into the egg and coat in the breadcrumbs.

Step 7

Gently lower the balls (about 5 at a time) into the oil and deep fry for 5-6 minutes until golden brown. Drain on kitchen paper while you cook the remaining rice balls.

Step 8

Mix the dipping sauce ingredients together then serve with the arancini, scattered with more spring onion if you like.