

DINNERLY



Chicken Karaage with Shichimi Togarashi & Lemon



20-30min



2 Servings

When we think of favorite Japanese dishes, chicken karaage is at the top of the list! Tender cubed chicken thighs marinate in a sweetened umami bomb of tamari, mirin, and fresh ginger before frying to crunchy perfection. Shichimi togarashi and lemon add a citrusy kick to these irresistible fried chicken bites. Enjoy as a snack, or add a side and make a meal of it. We've got you covered!

WHAT WE SEND

- 10 oz pkg cubed chicken thighs
- 1 oz fresh ginger
- ½ oz tamari soy sauce ⁶
- 1 oz mirin ¹⁷
- 1½ oz cornstarch
- ¼ oz shichimi togarashi ¹¹
- 1 lemon
- 2 oz mayonnaise ^{3,6}

WHAT YOU NEED

- ¼ c all-purpose flour ¹
- neutral oil (for frying)
- kosher salt & ground pepper

TOOLS

- microplane or grater
- medium heavy skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 770kcal, Fat 56g, Carbs 35g, Protein 32g



1. Prep chicken

Pat **chicken** dry. Into a medium bowl, finely grate **1 teaspoon ginger** (no need to peel). Add **chicken, tamari**, and **1 tablespoon mirin**; mix until evenly incorporated. Proceed with recipe or marinate for 30 minutes (or overnight), if desired.

In a medium bowl, whisk together **cornstarch** and **¼ cup flour**. Transfer to a large ziplock bag.



2. Bread chicken

Lift **chicken** from **marinade** and transfer to bag with **flour-cornstarch mixture**. Seal bag and shake well to coat. Transfer chicken to a plate.

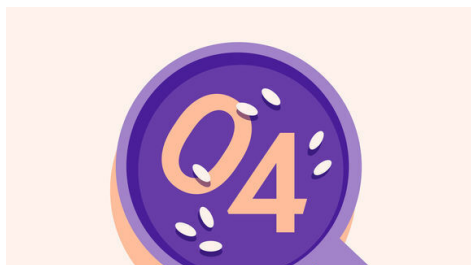
In a medium heavy skillet, heat **1-inch oil** over medium-high until shimmering (oil should register 350°F; a pinch of flour should sizzle immediately).



3. Fry & serve

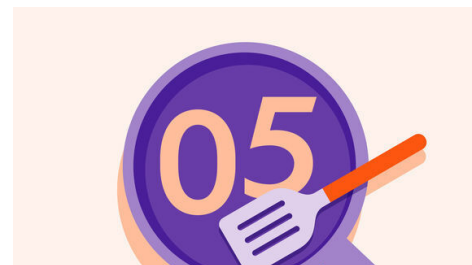
Add **chicken** to **hot oil** in a single layer (careful, oil may splatter). Cook until golden brown, 2–3 minutes a side. Transfer to a paper towel-lined plate; lightly blot excess oil. Season with **salt, pepper**, and **shichimi togarashi** to taste, if desired. Cut **lemon** into wedges.

Serve **chicken karaage** with **mayonnaise** and **lemon wedges**. Enjoy!



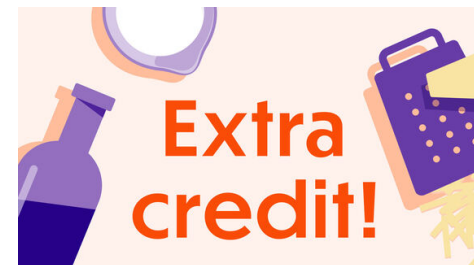
4. Optional: double fry!

For even crispier chicken, after chicken comes out of oil, allow to rest for 5 minutes. Return chicken to hot oil (375°F) and fry until crisp, about 1 minute.



5. Optional: air fry

Preheat air fryer to 400°F; spray basket with nonstick spray. After chicken is breaded in step 2, transfer to a plate and generously spray on all sides with nonstick spray. Arrange in a single layer in prepared air fryer basket and cook until browned and crisp, 8–10 minutes.



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!