

MARLEY SPOON



Chicken Karaage

with Mayonnaise & Shichimi Togarashi



20-30min



2 Servings

Don't settle for any old fried chicken—we're serving up chicken karaage, a Japanese favorite. We marinate chicken thighs in ginger, tamari, and mirin for juicy flavor before lightly breading in flour and cornstarch. Quickly shallow fry in a skillet, then pair with mayonnaise, lemon wedges, and spicy shichimi togarashi. Serve this main dish with rice, a crisp salad, steamed veggies, or whatever you can think of!

What we send

- 10 oz pkg cubed chicken thighs
- 1 piece fresh ginger
- ½ oz tamari soy sauce ⁴
- 1 oz mirin ⁵
- 1½ oz cornstarch
- ¼ oz shichimi togarashi ³
- 1 lemon
- 2 oz mayonnaise ^{1,4}

What you need

- ¼ cup all-purpose flour ²
- kosher salt & ground pepper
- neutral oil

Tools

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

Allergens

Egg (1), Wheat (2), Sesame (3), Soy (4), Sulphites (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 56g, Carbs 33g, Protein 32g



STEP

1

1. Marinate 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 combined. Proceed with recipe or let marinate for 30 minutes (or overnight), if desired.

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



STEP

2

2. Bread & fry chicken

Lift **chicken** from marinade and transfer to bag with **flour-cornstarch mixture**. Seal 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 vigorously). Carefully add chicken in a single layer. Cook until golden brown, 2-3 minutes per side.



STEP

3

3. Finish & serve

Transfer **chicken** to a paper towel-lined plate; lightly blot excess oil. Season to taste with **salt, pepper**, and **shichimi togarashi**, if desired. Cut **lemon** into wedges.

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



STEP

4

4. Optional: Double Fry!

Want even crispier chicken? After transferring the fried chicken to a paper-towel-lined plate in step 3, let rest for 5 minutes. Return chicken to hot oil (375°F) and fry until crisp, about 1 minute.



STEP

5

5. Optional: Air fry!

Preheat air fryer to 400°F; spray basket with nonstick cooking spray. After breading the chicken in step 2, transfer to a plate and generously spray all over with nonstick cooking spray. Arrange in a single layer in prepared basket and cook until browned and crisp, 8-10 minutes.



6. Rate your plate!

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