

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

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), Soy (2), Sesame (3), Egg (4).
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

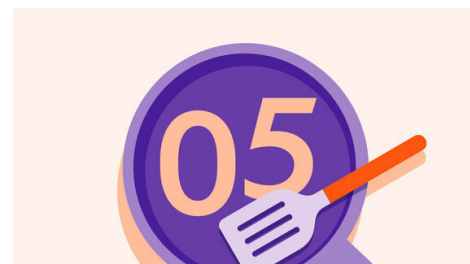
Add **chicken** to **hot oil** in a single layer (careful, oil may splatter). Cook until golden brown, 2–3 minutes a side. Transfer to a paper towel-lined plate; lightly blot excess oil. Season with **salt, pepper**, and **shichimi togarashi** to taste, if desired. Cut **lemon** into wedges.

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



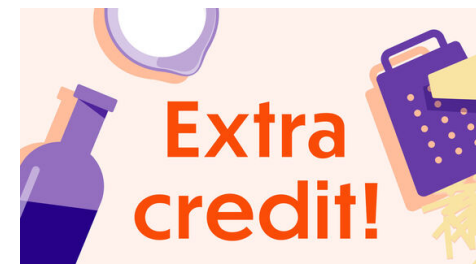
4. Optional: double fry!

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!

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