

Taiwanese Popcorn Chicken

Oscar · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

55 mins

Description

These Taiwanese popcorn chicken bites are incredibly delicious Fivespice ginger and soy sauce flavor bitesized pieces of chicken before theyre dipped in tempura mix and fried until golden and crispy

Ingredients

- - 1 ½ pounds boneless chicken thighs
- cut into bite-size pieces - 2 cloves garlic
- finely chopped - 1 tablespoon soy sauce - 2 teaspoons grated ginger - 1 teaspoon five-spice powder - 1 teaspoon ground white pepper
- or to taste - 1 teaspoon salt
- or to taste - ½ teaspoon rice vinegar - ½ teaspoon cayenne pepper - 1 large egg - 1 cup tempura batter mix
- dry
- or as needed - 2 cups peanut oil for frying
- or as needed - 1 bunch Thai basil
- chopped - 2 green onions
- chopped

Instructions

1. Mix chicken
2. garlic
3. soy sauce
4. ginger
5. five-spice powder
6. white pepper
7. salt
8. vinegar
9. and cayenne pepper together in a large bowl until well combined. Let marinate for 10 minutes. Heat oil in a deep-fryer or large saucepan to 400 degrees F (200 degrees C). Whisk egg in a small bowl until smooth. Place dry tempura mix into a second small bowl. Dip chicken pieces one at a time into egg
10. then dredge in tempura mix
11. shaking off any excess. Working in batches
12. lower chicken carefully into hot oil and fry until golden brown
13. 5 to 8 minutes. Transfer to a paper towel-lined plate to drain and season with salt and pepper. Transfer chicken to a platter and garnish with basil leaves and green onions. Recipe Tips You can use chicken breasts instead of thighs. Sweet potato flour can be used for dredging instead of tempura batter mix. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
14. ingredient density
15. and specific type of oil used.