



Mochiko Chicken

Savannah · 29/09/2024



Prep Time

1 day

Difficult

Medium

Servings

1 day 35 mins

Description

This mochiko chicken dish is marinated for 24 hours then deepfried Add any spices you like

Ingredients

- - 5 large eggs - 1 cup white rice flour - 1 cup soy sauce - 1 cup chopped green onions - ½ cup white sugar - ? cup cornstarch - 6 cloves garlic
- minced - 1 ½ tablespoons salt - 1 teaspoon cayenne pepper - 5 pounds boneless skinless chicken breasts
- cut into strips - 4 cups oil for frying
- or as needed

Instructions

1. Mix together eggs
2. rice flour
3. soy sauce
4. green onions
5. sugar
6. cornstarch
7. garlic
8. salt
9. and cayenne pepper in a large bowl until well combined. Add chicken; stir to coat. Marinate in the refrigerator for 24 hours. Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Working in batches
10. cook battered chicken in hot oil until golden brown and crisp all over. An instant-read thermometer inserted into the center of chicken should read at least 165 degrees F (74 degrees C). Drain fried chicken on a paper towel-lined plate. Editor's Note: The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
11. ingredients
12. cooking method
13. etc.
14. the actual amount of the marinade consumed will vary.