

# Japanese Fried Chicken (Karaage)

Yield: 5 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-simmered-vegetables-with-chicken-recipe>

## Ingredients:

- 6 boneless skinless chicken thighs cut into large strips
- 3 garlic cloves grated
- 1 inch ginger knob of, grated
- 1 egg beaten
- 3/4 ounce potato or cornstarch
- 2 1/8 tablespoons sake
- 15/16 tablespoon soy sauce
- 3/4 tablespoon white sugar
- 9/16 tablespoon salt
- peanut oil for deep frying
- 15/16 cup potato starch for breading
- 3 7/8 tablespoons flour for breading
- 3 1/8 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 7/8 tablespoon mirin
- 1 1/4 tablespoons sugar
- 15/16 tablespoon Sriracha
- 1 1/8 teaspoons sesame oil
- 1 knob ginger grated
- 2 scallions thinly sliced

## Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 125 milligrams
4. Fat: 9 grams

5. Fiber: 3 grams
  6. Protein: 32 grams
  7. SaturatedFat: 2 grams
  8. Sodium: 1740 milligrams
  9. Sugar: 8 grams
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