

Japanese-Style Deep Fried Chicken

Yield: 8 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-style-deep-fried-chicken-recipe>

Ingredients:

- 2 eggs lightly beaten
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon white sugar
- 1 tablespoon minced garlic
- 1 tablespoon fresh ginger root grated
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 1/8 teaspoon chicken bouillon granules
- 1 1/2 pounds boneless skinless chicken breast halves cut into 1 inch cubes
- 3 tablespoons potato starch
- 1 tablespoon rice flour
- oil for frying

Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 55 milligrams
4. Fat: 5 grams
5. Protein: 2 grams
6. SaturatedFat: 1 grams
7. Sodium: 290 milligrams
8. Sugar: 1 grams

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