
Lemongrass Mochiko Chicken

Description

Chef's Note: This tasty entree is best served over a bed of rice or greens of your choice, topped with some sesame seeds and green onions.

Total time: 50 min Yield: 6 to 7 servings

Ingredients

2 1/2 lb chicken leg meat (diced into 1" cubes)
1/4 cup flour
1/2 cup mochiko flour
1/2 cup cornstarch
2 Tbsp sugar
1 cup UCook Lemongrass Sauce & Marinade (divided)
3 eggs
1 tsp salt
vegetable oil (as needed for frying)

Prep Time: 30 min Cooking Time: 20 min Total Time: 50 min

Instructions

Coat chicken with flour and set aside. Combine mochiko flour, cornstarch, sugar, ¾ cup of Lemongrass Sauce & Marinade, eggs and salt then mix with a whisk until smooth. Combine chicken and mochiko mixture and coat chicken well. Cover and refrigerate overnight.

Heat vegetable oil in medium sized pot to 350°F. Stir chicken well in marinade one more time before frying. Drop chicken pieces in oil one at a time. Cook in batches so the chicken pieces aren't crowded. Fry for 3 to 4 minutes, until golden brown and cooked through.

Place cooked chicken on a rack or paper towel to drain excess oil. Toss chicken with a light coating, about ¼ cup, of Lemongrass Sauce & Marinade and serve.

Recipe brought to you by:

Chef Elden Rodrigues