



TAIWANESE POPCORN CHICKEN

Ingredients

Chicken Marinade:

- Chicken thighs cut into nugget sized pieces
- 1 1/2 Tbsp. soy sauce
- 4-5 garlic cloves minced
- 1 Tbsp. shaoxing rice wine
- 1/2 tsp. white pepper
- 1 tsp. five spice
- 3 slices of ginger minced
- 1 tsp. sesame oil .
- 1/2 tsp. black pepper
- 1 tsp. potato starch

Flour Mixture:

- 2-3 cups potato starch
- Panko breadcrumbs (about 1/4 cup)
- five spice
- black & white pepper
- paprika
- 1/2 tsp. baking powder

Directions

- 1.** Marinate your chicken for 30 mins or longer.
- 2.** Dip your chicken in a bowl with a whisked egg and then into the flour mixture.
- 3.** You can add the chicken back into the flour mixture for a second coating.
- 4.** Heat a pot to medium low with peanut/ flaxseed oil. Cook the chicken until golden in color.
- 5.** Once the chicken is cooked, fry some basil (Thai basil preferred) in the oil until it's crispy and toss with the chicken. Top the chicken with paprika, five spice, black pepper, white pepper.

