MISO CHICKEN KARAAGE STREET FOOD

Diced, marinated chicken is deep-fried to perfection, then sprinkled with salt and sesame seeds and drizzled with Japanese mayo. Served with lemon wedges.

INGREDIENTS

- [ ] 1 piece Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417), 1" diced

MARINADE

- [ ] 1 cup soy sauce, low-sodium
- [ ] 1 tbsp miso paste
- [ ] 1 tsp garlic, minced
- [ ] 1 tsp ginger, minced

FLOUR MIXTURE

- [ ] 1 ½ cup potato starch
- [ ] ¾ cup all-purpose flour
- [ ] 1 tbsp kosher salt
- [ ] 2 tsp black pepper

- [ ] 1 tbsp toasted sesame seeds
- [ ] 2 lemon wedges
- [ ] 2 tbsp Japanese mayo

NOTES



PREPARATION

Yield: 1 serving

1. Prep chicken: Dice boneless chicken into 1" pieces.
2. Make marinade: Whisk together soy sauce, miso paste, sugar, garlic, and ginger to create marinade. Marinate chicken at least 30 minutes, up to overnight.
3. Create flour mixture: Mix together dry ingredients until uniform. Coat each marinated chicken piece in the flour mixture and shake off excess flour.
4. Deep fry chicken: With fryer at 325°F, deep fry chicken, shaking the fryer basket halfway through. Ensure chicken cooks to an internal temperature of 165°F.
5. Season: Add salt to taste, then sprinkle with toasted sesame seeds.
6. To assemble: Plate and garnish with lemon wedges and Japanese mayo drizzle.

© 2025 Mountaire Farms Inc. All Rights Reserved.