Japanese Crispy Chicken Tenders

Soy sauce marinated chicken tenders breaded in rice flour mix, fried until extra crispy, and tossed in Japanese nori furikake rice seasoning. Served with a side of scallion infused Japanese-style mayonnaise.



PREPARATION

Yield: 10 servings

1. Marinate the chicken tenders: In a mixing bowl, whisk all soy sauce marinade ingredients together. Add chicken tenders, cover, and chill for 2-4 hours, no longer.
2. Make the scallion aioli: Using a food processor, puree all aioli ingredients together. Cover and keep chilled until service.
3. Bread and fry the marinated chicken: In a mixing bowl, combine all the breading ingredients. Dredge marinated chicken in breading. Let breaded tenders rest for 5 minutes to set the breading. Deep fry breaded tenders for 3-5 minutes until tenders are golden crisp and have an internal temperature of 165°F. Remove from fryer and season with nori rice seasoning.
4. Serve crispy seasoned tenders with a side of scallion aioli.

INGREDIENTS

- [ ] 30 Noor Al-Jabal® Fresh Tenderloins (25240)

SOY SAUCE MARINADE

- [ ] 2 cups soy sauce
- [ ] ⅔ (.66) cup seasoned rice vinegar
- [ ] 5 tbsp sesame oil
- [ ] 2½ (2.5) tsp ginger powder

CHICKEN BREADING

- [ ] 2 cups white rice flour
- [ ] ⅔ (.66) cup cornstarch
- [ ] 2½ (2.5) tsp kosher salt
- [ ] 1¼ (1.25) tsp black peppercorns, ground

SCALLION AIOLI

- [ ] 1¼ (1.25) cups green onions
- [ ] 2½ (2.5) cups Japanese-style mayonnaise
- [ ] 5 tbsp lime juice

GARNISH

- [ ] ⅔ (.66) cup nori furikake rice seasoning

NOTES

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