



# Korean Chicken Bao

## Ingredients:

- 1 lb boneless chicken thighs
- 1 cup buttermilk
- 1 cup all-purpose flour
- 1/2 cup cornstarch
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp paprika
- 1/4 cup gochujang (Korean chili paste)
- 2 tbsp honey
- 1 tbsp soy sauce
- 1 tbsp sesame oil
- 1 tbsp vegetable oil (for frying)
- 8 bao buns (store-bought or homemade)
- Fresh cucumber slices (for garnish)
- Fresh cilantro (for garnish)
- Sliced radishes (for garnish)

## Directions:

1. Marinate the Chicken: In a bowl, combine the chicken thighs with buttermilk. Cover and refrigerate for at least 1 hour (or overnight for best flavor).
2. Prepare the Coating: In another bowl, mix together the flour, cornstarch, garlic powder, onion powder, salt, black pepper, and paprika.
3. Coat the Chicken: Remove the chicken from the buttermilk, letting the excess drip off. Dredge each piece in the flour mixture until fully coated.
4. Fry the Chicken: Heat vegetable oil in a frying pan over medium-high heat. Fry the chicken pieces for about 6-7 minutes on each side until golden brown and cooked through. Remove and let drain on paper towels.
5. Make the Sauce: In a small bowl, whisk together gochujang, honey, soy sauce, and sesame oil until smooth.
6. Toss the Chicken in Sauce: Once the chicken is cooked, drizzle the gochujang sauce over the fried chicken and toss to coat evenly.
7. Steam the Bao Buns: If using frozen bao buns, steam them according to package instructions until fluffy and warm.

8. Assemble the Bao: Place a piece of the sauced chicken in the steamed bao bun. Top with fresh cucumber slices, cilantro, and sliced radishes.

Your delicious Korean Chicken Bao is ready to enjoy! Perfect for a comforting dinner or a fun street food-inspired meal!