



Korean Fried Chicken

Ingredients:

For the Chicken:

1 lb (450 g) boneless chicken thighs or drumettes

1/2 cup all-purpose flour

1/2 cup cornstarch

1 teaspoon garlic powder

1 teaspoon smoked paprika

1/2 teaspoon salt

1/4 teaspoon black pepper

Vegetable oil (for frying)

For the Sauce:

1/4 cup gochujang (Korean chili paste)
2 tablespoons soy sauce
2 tablespoons honey
1 tablespoon rice vinegar
1 teaspoon sesame oil
1 teaspoon grated ginger
2 garlic cloves, minced

For Garnish:

Sesame seeds
Green onions, sliced

Directions:

Prepare the Chicken Coating:

In a large bowl, mix together the flour, cornstarch, garlic powder, smoked paprika, salt, and black pepper.

Coat the Chicken:

Pat the chicken dry with paper towels. Toss the chicken pieces in the dry mixture, ensuring they are evenly coated. Shake off any excess flour mixture.

Fry the Chicken:

Heat about 2 inches of vegetable oil in a deep skillet or frying pan over medium-high heat. Once the oil reaches 350°F (175°C), fry the chicken in batches for 6-8 minutes, or until golden brown and cooked through. Place on a wire rack or paper towels to drain excess oil.

Make the Sauce:

In a small saucepan, combine gochujang, soy sauce, honey, rice vinegar, sesame oil, grated ginger, and minced garlic. Heat over medium-low heat, stirring occasionally, until the sauce is smooth and slightly thickened, about 3-4 minutes.

Toss the Chicken in Sauce:

Place the fried chicken in a large bowl. Pour the sauce over the chicken and toss until evenly coated.

Serve:

Transfer to a serving plate and garnish with sesame seeds and sliced green onions. Serve immediately.

Prep Time: 15 minutes | Cooking Time: 20 minutes | Total Time: 35 minutes

Kcal: 320 kcal per serving | Servings: 4 servings