



Korean Honey Butter Fried Chicken

Ingredients:

1.5 lbs chicken breast or thighs, cut into bite-sized pieces
1/2 cup cornstarch
2 large eggs, beaten
1/2 cup all-purpose flour
1/2 tsp garlic powder
1/2 tsp salt
1/2 tsp black pepper
1/4 cup honey
2 tbsp soy sauce
3 garlic cloves, minced
1/4 cup water
2 tbsp rice vinegar
1 tbsp sesame oil
1 tbsp vegetable oil (for cooking sauce)
Oil for frying
Optional garnish: sesame seeds, chopped green onions

Directions:

Prepare the Chicken: In a bowl, mix cornstarch, flour, garlic powder, salt, and pepper. Coat chicken pieces in this mixture, dip them in the beaten eggs, and then coat them again in the flour mixture.

Fry the Chicken: Heat oil in a deep skillet or pot to 350°F (175°C). Fry chicken in batches for 4–6 minutes or until golden and crispy. Remove and drain on a paper towel.

Make the Sauce: In a small pan, heat sesame oil and vegetable oil over medium heat. Sauté minced garlic until fragrant. Add honey, soy sauce, water, and rice vinegar. Stir and simmer for 2 minutes.

Combine: Toss the fried chicken pieces in the sauce until evenly coated.

Serve: Garnish with sesame seeds and green onions. Serve hot with steamed rice or vegetables.

Prep Time: 15 minutes | Cooking Time: 25 minutes | Total Time: 40 minutes

Kcal: 400 kcal | Servings: 4 servings