KIKKOMAN

# Juicy chicken in Teriyaki (Kara-age)

Total time **45 mins** **5 mins** preparation time **30 mins** marinating time **10 mins** cooking time

Nutritional facts (per portion):
**2,284.5 kJ / 546 kcal**

Fat: **39 g** Protein: **29 g**
Carbohydrates: **16 g**

## INGREDIENTS

**4 portion(s)**

| | |
|---|---|
| **500 g** | Chicken leg fillets |
| **100 ml** | Kikkoman Teriyaki Marinade |
| **0.75 tbsp** | Grated ginger |
| | a pinch potato starch |
| | Oil for deep frying |
| **100 g** | Mayonnaise |
| **10 ml** | Lemon juice |
| **10 ml** | Kikkoman Naturally Brewed Soy Sauce |

## PREPARATION

### Step 1

Chop the meat into bite-size cubes. Put meat cubes into a plastic bag, add Kikkoman Teriyaki Marinade & Sauce and grated ginger. Gently squeeze and massage the meat so the marinade spreads evenly on all cubes.

### Step 2

Leave for 30 minutes, and then remove all marinade and moisture from the meat. Sprinkle with potato starch and fry at 170°C.

### Step 3

Serve with a slice of fresh lemon and dipping sauce.