

# **Karaage bowl**

# **INGREDIENTS**

## 4 portion(s)

4 boneless chicken thighs 75 ml Kikkoman Naturally **Brewed Soy Sauce** sake (or dry white wine) 3 tbsp finely grated ginger 2 tsp finely grated garlic 2 Freshly ground black pepper wheat flour **100** g 50 g potato starch Oil for frying 200 g sushi rice 2 avocados **100** g corn

**100 g** blanched edamame

beans

**8** radishes

Lettuce

Pea sprouts

## **Tonkatsu Sauce:**

**150 ml** ketchup

**3 tbsp** Kikkoman Naturally

**Brewed Soy Sauce** 

**2 tbsp** worcestershire sauce

**1 tsp** dijon mustard

2 tsp sugar

**1 tbsp** mirin (or rice vinegar)

# **PREPARATION**

### Step 1

Cut each chicken thigh in 4 pieces. Mix soy sauce, sake, ginger, garlic, and pepper. Marinate the chicken in the mix for minimum 2 hours.

## Step 2

Mix flour and potato starch and dip the chicken in the flour mix. Fry the chicken in 180°C hot oil for 3-4 minutes. Place the chicken on kitchen towel.

#### Step 3

Mix the ingredients for the tonkatsu sauce.

#### Step 4

Cook sushi rice according to the directions on pack and place the cooked sushi rice in 4 bowls. Put lettuce, diced avocado, edamame beans, thin slices of radishes, corn, and pea sprouts on top. Put the chicken pieces on top and serve with tonkatsu sauce.