KIKKOMAN

Karaage Tacos with Citrus Mayo

Total time **85 mins** **25 mins** preparation time **60 mins** marinating time

Nutritional facts (per portion):
3,184 kJ / 760 kcal

Fat: **38.5 g** Protein: **28 g**
Carbohydrates: **80.2 g**

INGREDIENTS

6 portion(s)

for the karaage:

6	chicken thigh fillets, cut into bitesize chunks
50 ml	Kikkoman Naturally Brewed Soy Sauce
25 ml	mirin or dry sherry
2	garlic cloves, crushed
2 tbsp	grated ginger
200 g	cornflour
100 g	plain flour
1 litre	veg oil

for the citrus mayo:

100 g	mayonnaise
	zest of ½ lemon plus 1 tbsp lemon juice
	zest of 1/2 orange plus 2 tbsp orange juice

for serving:

- small tortillas or taco shells, warmed
- shredded lettuce
- shredded white cabbage
- sliced radishes
- lemon wedges

PREPARATION

Step 1

Put the chicken pieces into a bowl or resealable bag. Add the soy, mirin, garlic, ginger and mix well. Chill for at least 1 hour or up to 24 hours to marinade.

Step 2

Empty the mayo into a bowl and stir in the citrus zests, and juice. Taste for seasoning and add more lemon juice, or salt if you wish. Cover and chill.

Step 3

Mix the cornflour, plain flour and a pinch of salt in a large shallow bowl or plate. Heat the oil in a large pan so it's no more than half full, on a medium heat, until it reaches 180C on a temperature probe or until a piece of bread sizzles immediately when dropped in, and browns within 30 seconds.

Step 4

Remove the chicken from the marinade, and coat in the flour mixture, covering well. Deep fry in small batches, for 4-6 minutes until golden brown and crisp. Check the largest piece is cooked through by cutting into it, before scooping them out of the oil and draining on kitchen paper. Keep warm in a low oven while you fry the remaining batches.

Step 5

Pile the karaage into warmed tortillas or taco shells with the mayo, shredded lettuce, cabbage and radishes. Serve with lemon wedges.