



Japanese-Style Oven-Fried Chicken

鶏の唐揚げ

► Ingredients (Servings 2)

3 chicken thigh

5 tablespoons corn starch

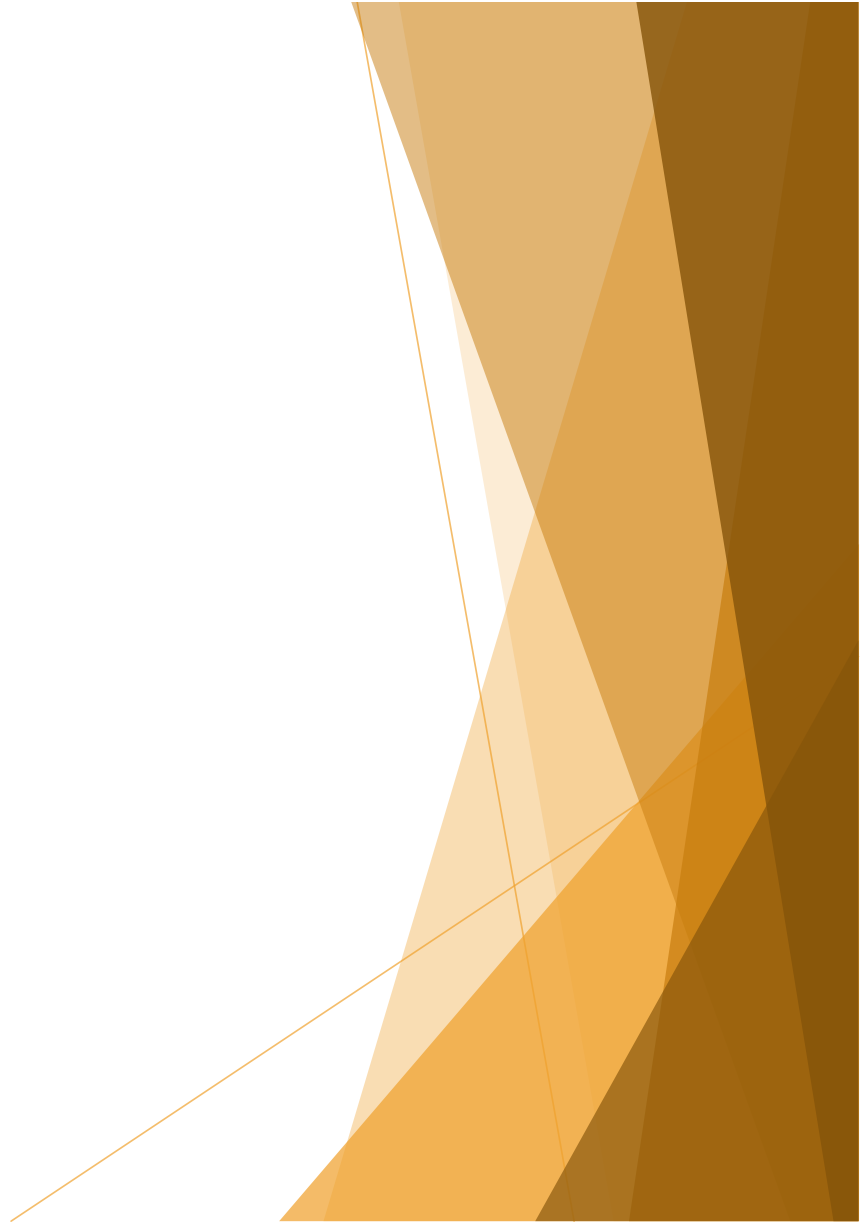
2 tablespoons soy sauce

1 tablespoon cooking sake

1 teaspoon grated ginger

1 teaspoon grated garlic or garlic powder

Some vegetable oil for brushing



Prepare

Preheat the oven to 400 degree F.
Coat a foil-lined baking sheet with cooking spray.



Cut the chicken into bite-size pieces

In a bowl, combine the chicken, 1 teaspoon of grated garlic, 1 teaspoon of grated ginger, 2 tablespoons of soy sauce and 1 tablespoon of cooking sake.

Cook



Dredge the chicken in 5 tablespoons of corn starch and shake off excess.

Place the coated chicken on the prepared baking sheet and brush with some vegetable oil.

Bake for 20 minutes and let it sit for 5 minutes or so on the range.

