

## TORI NO KARA-AGE (Deep fried chicken nuggets)

Furaido chikin?? No, it's not just a Southern thing. Try this spin-off on the traditional chicken dish for yet another import that has a uniquely Japanese twist.

### Ingredients:

- 2 boneless chicken thighs, cut into bite-size cubes

### Marinade: Coating:

- 3 T soy sauce
- 2 T corn flour
- 2 cloves garlic, peeled & grated
- 2 T Flour, plain
- 1 oz. ginger root, peeled & grated
- Vegetable oil (for deep frying)
- salt & pepper
- lemon slices (for garnish)

### Directions:

1. Mix ingredients for marinade and marinate chicken for 30 minutes.
2. Mix both flours. Take a piece of chicken from marinade and roll in flour mixture until well coated.
3. Heat oil to 350°F, and deep fry each chicken nugget for 4-5 mins. or until golden brown.
4. Remove pieces and set on paper towel to absorb oil. Serve on bed of lettuce with slices of lemon as garnish.

Makes 2 servings

[Source: <http://www.bento.com/trt-torikara.html>]