



Spicy Chicken Namasu

Level: Easy

Prep Time: 30 minutes

Serves: 6

Cook Time: 30 minutes

- 3 to 4 pieces fresh boneless skinless chicken thighs
- 1 tsp. Hawaiian salt or kosher salt
- 3 Japanese cucumbers (see Notes)
- 1 carrot (optional)
- 1 small daikon (optional)



Marinade:

- $\frac{1}{4}$ cup Japanese vinegar (see Notes)
- $\frac{1}{4}$ cup shoyu (soy sauce)
- $\frac{1}{4}$ cup white granulated sugar
- $\frac{1}{8}$ cup sesame oil
- $\frac{1}{2}$ Tbsp. hondashi (bonito soup stock granules)
- 3 stalks green onion, finely chopped
- 1 clove garlic, finely minced
- 1 to 4 Hawaiian chili peppers (to taste), seeds removed and finely minced
- 1 Tbsp. roasted sesame seeds, crushed

Place chicken in a medium saucepan. Cover with water. Add salt. Cook chicken until done. Cool, remove fat, shred into strips. Set aside.

Cut cucumbers in half lengthwise. With a small spoon, scrape out seeds. Cut into strips, about 2 inches long and 4mm wide. With a vegetable peeler, peel skin off carrot and daikon. Cut into same size as the cucumbers. Soak all the vegetables in ice water for 30 minutes. Drain, then squeeze all the water out of the vegetables with your hands. Lay the vegetables on paper towels and gently pat dry. Set aside.

In a medium bowl, mix the marinade ingredients. Add the chicken and vegetables. Mix until combined. Serve immediately or refrigerate until ready to serve.

Notes:

- If omitting carrots and daikon, use 4 to 5 Japanese cucumbers.
- I used Shirakiku Natural Flavored Distilled Vinegar, Chikyu-uma Brand.