

Nori Chicken



Level: Easy

Prep + Marinate Time: 30 minutes + overnight

Serves: 6 to 8

Frying Time: 1 hour

2.5 pounds fresh boneless, skinless chicken thighs (not frozen)

8 to 10 nori sheets (roasted seaweed)

Vegetable oil, for frying

Marinade:

$\frac{1}{4}$ cup mochiko flour

$\frac{1}{4}$ cup cornstarch

$\frac{1}{4}$ cup white granulated sugar

5 Tbsp. shoyu (soy sauce), (see Notes below)

3 cloves fresh garlic, minced

1 tsp. coarse kosher salt, (see Notes below)

2 eggs, beaten

$\frac{1}{4}$ cup finely chopped green onions



1. In a large bowl, mix marinade ingredients until all are combined. Pour marinade into a gallon-sized Ziploc freezer bag (freezer bags are thicker and more durable than storage bags). Cut chicken into 1x3-inch pieces and place in marinade. Seal the bag completely, removing as much air from the bag as possible. Gently massage the chicken in the sealed bag, making sure all the chicken pieces are coated with the marinade. Refrigerate overnight. The next morning, massage the chicken again to mix all the ingredients and continue to refrigerate until ready to fry.
2. Mix chicken again before frying. Cut nori sheets into 1x8-inch strips. Wrap a nori strip multiple times around a piece of chicken and place on a plate or sheet pan. Repeat with remaining nori strips and chicken pieces. Evenly fry chicken in hot vegetable oil until chicken is cooked and turns a deep brown color, about 4 to 5 minutes. Do not crowd the pot. When done frying, place cooked chicken on a wire rack positioned over paper towels, so the excess oil can drip and the chicken stays crispy. Let cool slightly, and serve immediately.

Notes:

- I use Kikkoman brand soy sauce, which is saltier and darker than most brands. Therefore, I reduce the amount of coarse kosher salt to $\frac{1}{2}$ tsp.
- I let the vegetable oil heat until it reaches about 300°F before adding any chicken. Be careful for splatters when adding the chicken at this temperature. Also, the chicken may sink to the bottom of the pot when it's first added. I use chopsticks to gently swish the chicken around so it floats to the top of the oil.
- I also like to fry the chicken in a deep pot. This lessens the amount of oil splatters onto nearby surfaces.

