



## Korean Food Truck Recipe Korean Sweet and Spicy Fried Chicken

Crispy fried chicken nuggets coated with a spicy garlicky and sweet Hunan sauce and toasted sesame seeds.



Ingredients: Serves 4

1 C. **Spicy Red Hunan Sauce** (Gluten free [Starport 212](#) )

1 C. Sugar

2 Tbsp. Rice vinegar

2 lbs. Chicken breast (or thigh), skinless, boneless 2" pieces, marinated with **Marinade Seasoning**

1.3 oz. **Marinade Seasoning** (Gluten Free [Starport 356](#)) 3 Tbsp.

3 Tbsp. Water for marinate

2 Tbsp. Oil for marinate

1.5 C. **Crispy Seasoning Batter** ([Starport 354](#))

1 Tbsp. Toasted sesame seeds

1 ea. Red jalapeño, sliced thin

1 stalk Green onions, garnish

1 Tbsp. Corn oil

1 Tbsp. Garlic, minced

### Instructions:



1. Mix **Marinade Seasoning** with water and oil and let marinate for 30 minutes or more. Refrigerate if not use immediately.
2. Coat marinated chicken pieces with **Crispy Seasoning Batter** and set aside. Before deep frying, re-coat chicken with more **Crispy Seasoning Batter**.
3. Heat a small pan on medium heat, add oil, then garlic and brown slightly.
4. Add in **Spicy Red Hunan Sauce**, vinegar and sugar, stir and let it simmer, reduced and set aside. Sauce may be prepared in larger volume, covered and stored for later use.
5. Divide chicken into 2 batches. Deep fry each batch at 350°F for about 3 minutes until brown. Remove and set aside.
6. Just before order, re-fry chicken at 350°F until crispy and golden brown, toss with ¼ C. reduced **Hunan Sauce** per serving and plate.
7. Garnish with red jalapeños, sesame seeds and green onions.