

# VanGohan Recipe: Week of 2025-03-03

## Japanese Fried Chicken

### Things you need to prepare

- Cooking oil
- 1 Beaten egg
- 70ml water

### Instructions

1. Marinade chicken with Seasoning① for 15mins
2. Mix a beaten egg, 70ml water, and Potato starch② in a bowl
3. Coat Chicken entirely with 1
4. Pre-heat about 3cm of cooking oil in a pan or a pot at 340F (dip the handle of a wooden spoon or a chopstick into the oil, and the oil starts steadily bubbling, then the oil is hot enough)
5. Fry chicken about 7 mins on medium heat. Drain excess oil when cooked
6. Arrange on a plate with vegetables
7. Please make sure chicken is well cooked