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# Lemongrass Mochiko Chicken

## Description

**Chef's Note:** This tasty entree is best served over a bed of rice or greens of your choice, topped with some sesame seeds and green onions.

Total time: 50 min Yield: 6 to 7 servings

## Ingredients

2 1/2 lb chicken leg meat (diced into 1" cubes)  
1/4 cup flour  
1/2 cup mochiko flour  
1/2 cup cornstarch  
2 Tbsp sugar  
1 cup UCook Lemongrass Sauce & Marinade (divided)  
3 eggs  
1 tsp salt  
vegetable oil (as needed for frying)

Prep Time: 30 min Cooking Time: 20 min Total Time: 50 min

## Instructions

Coat chicken with flour and set aside. Combine mochiko flour, cornstarch, sugar, 3/4 cup of Lemongrass Sauce & Marinade, eggs and salt then mix with a whisk until smooth. Combine chicken and mochiko mixture and coat chicken well. Cover and refrigerate overnight.

Heat vegetable oil in medium sized pot to 350°F. Stir chicken well in marinade one more time before frying. Drop chicken pieces in oil one at a time. Cook in batches so the chicken pieces aren't crowded. Fry for 3 to 4 minutes, until golden brown and cooked through.

Place cooked chicken on a rack or paper towel to drain excess oil. Toss chicken with a light coating, about 1/4 cup, of Lemongrass Sauce & Marinade and serve.

## Recipe brought to you by:

Chef Elden Rodrigues