

NORI CHICKEN

INGREDIENTS:

2 lbs chicken breasts (boneless, skinless)
5-6 sheets nori
1 c. cornstarch

Marinade
½ c. shoyu
4 tbsp sugar
2 tsp sake



DIRECTIONS:

1. Slice chicken into 2 inch pieces. Soak in marinade for at least an hour (may soak longer if you'd like). When done, keep marinade and set aside.
2. Cut nori into halves then 1 inch pieces.
3. Roll marinated chicken pieces in cornstarch.
4. Dip one side of nori into marinade and wrap around center of chicken.
5. Deep fry in hot oil until brown and crisp.
6. Serve and enjoy

