



Japanese Fried Chicken Sandwich

Togarashi-battered fried chicken breast on a sesame bun with a asian-style slaw, butter mashed potatoes, and a togarashi sweet chili dipping sauce.

INGREDIENTS

- 4 oz. Lamb's Supreme® Red Skin Mashed (M22)
- 1 gal. all-purpose flour
- 9 oz. Togarashi salt
- 8 cups club soda
- ½ head red cabbage, chopped
- 1 cup Green cabbage, shredded
- ½ cup carrots, shredded
- ½ ea red onion, chopped
- 2 Tbsp. olive oil
- 2 tsp. ginger, fine chop
- 2 ea garlic, fine chop
- 2 Tbsp. brown sugar
- ½ cup soy sauce
- 1 tsp. sesame oil
- 2 Tbsp. rice wine vinegar
- Sesame seeds
- 6 oz. chicken breast, pounded
- 1 ea sesame seed bun
- 2 oz. asian slaw
- 2 oz. Togarashi Sweet Chili Sauce (See recipe here)

DIRECTIONS

Batter:

Mix flour and togarashi salt together until well blended. Add club soda and whisk until a batter forms. Batter should be thick, so add club soda in stages.

Asian Slaw:

Put cabbages, carrots and onion in large bowl and set aside. Mix olive oil, ginger, garlic, brown sugar, soy sauce, sesame oil, rice wine vinegar, and sesame seeds well. Pour over veggies and mix until combined.

Sandwich Assembly:

Set fryer to 350°F. Dip chicken in batter twice until well covered. Gently place into oil - be careful not to place too forcefully as batter will not adhere. Fry for 8-10 mins until golden brown. Toast sesame bun and place chicken on bottom bun. Top chicken with asian slaw and place top bun on. Make mashed potatoes to manufacturer directions, plate with chicken sandwich, and serve with a ramekin of Togarashi Sweet Chili sauce.

Yield

1 portion