



## Korean Fried Chicken & Fries

Crispy fried chicken in sweet and spicy Gochujang sauce with extra crispy fries

### INGREDIENTS

4 oz Lamb Weston Colossal Crisp™ 3/8" Regular Cut (C0057)

2 lbs Chicken thighs

2 cups Butter milk

2 cups Self-rising flour

1 tbsp Thyme

1 tbsp Garlic powder

1 tbsp Onion powder

1 tsp Red pepper flakes

1 tsp Paprika

1 tsp Chili powder

½ tbsp Salt

½ tbsp White pepper

2 tbsp Garlic

½ cup Gochujang

½ cup Soy sauce

1 tbsp Chili oil

1 tbsp Black pepper

1 tsp MSG

1 tbsp Sesame Seeds

2 Green onions

## DIRECTIONS

### For chicken:

1. Cube chicken thighs and marinade in butter milk at least 1 hour.
2. Whisk seasonings into flour.
3. Coat chicken pieces with seasoned flour.
4. Deep fry until crispy and internal temperature reaches 165F.

### For Sauce:

1. Heat chili oil in saucepan.
2. Add garlic and cook until softened.
3. Add the remaining ingredients and stir until well combined.
4. Remove from heat.

### Complete dish:

1. Cook fries to manufacturer's specifications.
2. Toss fried chicken in prepared sauce.
3. Plate chicken on top of fries and garnish with sesame seeds and green onions.

### Yield

2 lbs fried chicken