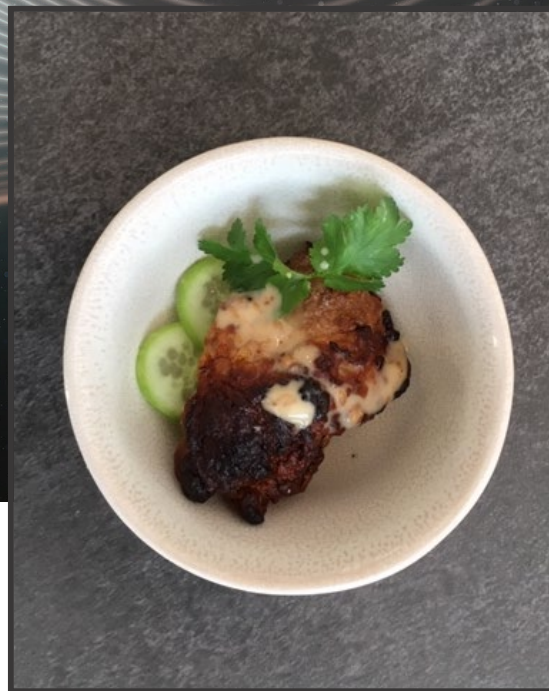


Crispy Japanese Chicken



Marinade Ingredients

2 tbsps soy sauce

1 tbsp mirin
seasoning

2 tps olive oil

1 clove garlic,
crushed

2 tps grated ginger

1 tsp caster sugar

Other

500g chicken thigh
fillets

$\frac{3}{4}$ cup cornflour

Olive oil spray

Method

Combine all the marinade ingredients in a glass bowl. Cut each chicken thigh fillet into 3 pieces. Add to the marinade and toss to coat. Cover with plastic wrap and marinate in refrigerator for 1 hour.

Drain chicken and toss each piece in cornflour to coat. Arrange in a single layer on the universal pan lined with baking paper. Spray with olive oil spray.

Place tray in oven on shelf position 4. Select Microwave Combination Circulated Air Grilling, 220°C with 180 W microwave. Cook for 15 minutes or until golden brown and crisp.

Serve with sliced cucumber and Japanese Roasted Sesame dressing.