

# SUSHI-SAN<sup>®</sup>

## TOGARASHI CHICKEN NUGGETS

Serving Size: 2

### S&P SALT MIX INGREDIENTS

- 2 Tbsp Shio Salt
- 2 Tbsp Sugar
- 2 Tbsp Sea Salt
- 1 Tbsp White Pepper
- 1 Tbsp Sansho Pepper
- 1 Tbsp Black Pepper
- 2 Tbsp Ichimi
- 1 Tbsp Lime Zest
- 1 Tbsp Cayenne Pepper



### S&P SALT MIX METHOD

1. Combine all ingredients in a medium bowl and mix well.

### TOGARASHI BREADING MIX INGREDIENTS

- 2 Tbsp Matzo Meal, Manischewitz Brand
- 2 Tbsp Panko Breadcrumbs, Fresh
- ½ Tbsp S&P Salt Mix
- Pinch of Ichimi ( 0.125 Tbsp)
- ½ Tbsp Sesame Seeds, Crushed

### TOGARASHI BREADING METHOD

1. Combine all ingredients in a large mixing bowl and whisk until well incorporated.

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# SUSHI-SAN®

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## CHICKEN NUGGETS INGREDIENTS

- ½ Pound Chicken Thighs
- 2 Tbsp Egg White
- 4 Tbsp Togarashi Breading
- 2 Tbsp Lime Kosho Aioli
- 1 tsp S&P Salt Mix
- Lime Wedge, Garnish
- Lime Zest, Garnish
- Cilantro Sprig, Garnish

## CHICKEN NUGGETS METHOD

1. Heat vegetable or canola oil to 375 degrees in a Dutch oven.
2. Portion chicken into small pieces, coat each piece with egg whites
3. Toss coated chicken in togarashi breading mixture, shaking off any excess.
4. Once covered in the togarashi breading mixture, immerse the chicken into the hot oil for 4 minutes, turning once halfway through using tongs, until golden brown. Be sure not to crowd the nuggets.
5. Place the chicken nuggets on a roasting or cooling rack.
6. Before cooling, season with S&P mixture and lime zest.
7. Garnish with lime wedge and cilantro.

