

Korean-Style Fried Chicken Thighs

CAN BE GLUTEN-FREE / 11 INGREDIENTS

These sweet-and-salty chicken thighs—an aromatic mix of garlic, ginger, chile paste, and sesame oil—would also be great as a snack for a crowd before dinner. Just cut each cooked thigh half into two or three pieces and serve them on toothpicks.

The marinade is particularly flavorful. As the chicken gets a little dried out by the air fryer, it will absorb every remaining drop. If you run out of marinade and find you need more to brush them with, substitute Thai sweet chili sauce for the remainder in step 5.

INGREDIENTS	2-quart or larger air fryer	3.5-quart or larger air fryer	5.25-quart or larger air fryer
Regular or low-sodium soy sauce or gluten-free tamari sauce	1½ tablespoons	2 tablespoons	¼ cup
Minced garlic	2 teaspoons	1 tablespoon	2 tablespoons
Minced peeled fresh ginger	2 teaspoons	1 tablespoon	2 tablespoons
Sambal oelek or other pulpy hot red pepper sauce (see page 184)	Up to 2 teaspoons	Up to 1 tablespoon	Up to 2 tablespoons
Light brown sugar	2 teaspoons	1 tablespoon	1½ tablespoons
Unseasoned rice vinegar (see page 70)	2 teaspoons	1 tablespoon	1½ tablespoons
Toasted sesame oil	2 teaspoons	1 tablespoon	1½ tablespoons
Boneless skinless chicken thighs, trimmed of any fat blobs and cut in half	¾ pound	1¼ pounds	2 pounds
All-purpose flour or gluten-free all-purpose flour	1 cup	1 cup	1½ cups
Cornstarch	¼ cup	¼ cup	6 tablespoons
Vegetable oil spray	As needed	As needed	As needed
MAKES	2 servings	4 servings	6 servings

1. Mix the soy sauce, garlic, ginger, sambal oelek, brown sugar, vinegar, and sesame oil in a bowl. Add the chicken and toss well to coat. Set aside on the counter for 20 minutes, tossing once.

2. With the basket (or basket attachment) in the air fryer, heat it to 375°F (or 370°F or 360°F, if one of these is the closest setting).

3. Whisk the flour and cornstarch in a large bowl. Use kitchen tongs to transfer the chicken pieces from the marinade to this bowl. Toss until well coated. Shake off any excess. Coat each piece of chicken on all sides with vegetable oil spray.

4. Set the chicken pieces in the basket in as close to one layer as you can. Air-fry undisturbed for 10 minutes.

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5. Brush the thighs in the machine with any remaining marinade left in the bowl. If any thighs have overlapped, rearrange them so those covered bits are now exposed. Continue air-frying undisturbed for 5 minutes, or until crisp and aromatic.

6. Use kitchen tongs to transfer the chicken pieces to a wire rack. Cool for 5 minutes before serving.

Then...

- Serve these with cooked white rice, garnished with kimchi.
 - If you're lucky enough to live near an H Mart, you'll find a wide range of vinegary Korean condiments that will work perfectly with these thighs. Set out the condiments in bowls so everyone can pick and choose at will.
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