



Sunday Birdies Popcorn Chicken

BY CHEF DEUKI HONG

SERVES 2

KNOW AHEAD:

Marinate the chicken for at least 4 hours but preferably overnight.

INGREDIENTS → 1 Sunday Birdies Popcorn Chicken
Seasoning Card:
• 2 tsp (4 pods) Five Spice Blend
• 2 tsp (4 pods) California Garlic Powder

FRESH

- 1 lemon
- 1 yellow or white onion, diced
- 1 lb chicken thighs, boneless and skinless

PANTRY

- 1 Tbsp kosher salt
- 3 Tbsp canola oil, for marinade
- ¼ cup soy sauce
- 1 cup cornstarch
- ½ cup rice cakes, cylinder-shaped
(Note these are tteok in Korean and have a chewy texture, they are not the crispy rice cakes from the cracker aisle. Tteok are available in most Asian grocery stores)
- 4 cups canola or vegetable oil, for frying

SERVE WITH →

- Sriracha Mayo
- Goopy Kimchi Mac and Cheese

RECIPE SEASONING CARDS
BY CHEF DEUKI HONG
AVAILABLE AT EATOCO.COM

INSTRUCTIONS

- 1. MAKE THE MARINADE:** Zest the lemon, then cut in half and squeeze for juice. Add the lemon zest, lemon juice, diced onions, 4 Five Spice Blend pods, 4 California Garlic Powder pods, salt, canola oil, and soy sauce to a blender. Blend until smooth.
- 2. MARINATE THE CHICKEN:** Cut the chicken thighs into 1-inch cubes, and add them to a plastic ziplock bag along with the marinade. Mix well and refrigerate for at least 4 hours, or overnight.
- 3. TOSS THE CHICKEN:** Remove the chicken from the marinade, shaking off any excess marinade, and transfer chicken to a large bowl. Toss the chicken with the cornstarch well in the bowl to ensure all surface area is completely covered – this will make sure the chicken is super crispy everywhere. The chicken cubes should be dry to handle. Transfer the chicken cubes to a sheet rack or a plate with parchment paper or paper towel, and let sit for 1 hour at room temperature to allow the cornstarch to stick to the chicken. While you're waiting, cut the rice cakes into smaller 1-inch pieces and set aside.
- 4. FRY THE CHICKEN:** Keep a slotted spoon or spatula nearby. Keep the rice cakes nearby. Prepare a paper towel bed near the stove for the fried pieces to rest on. In a large skillet or saucepan with high sides, heat 4 cups of oil to 350°F. If you don't have a thermometer, you can check that the oil is the right temperature by dropping in a test piece of chicken – if it bubbles vigorously, you're good. Working in batches, fry 6-8 pieces of chicken for 1 minute, stirring lightly, until they're a light golden brown. At 1 minute, add a few rice cake pieces and fry for an additional 30 seconds. Remove the chicken and rice cake pieces with a slotted spoon or spatula, transfer to the paper towel bed, and immediately season with salt. Repeat until all chicken and rice cake pieces are cooked.
- 5. PLATE:** Divide the chicken between two plates, serve with Sriracha mayo and eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*