

Crunchy Sweet and Spicy Fried Chicken

Prep Time	Marinate Time	Cook Time	Total Time	Servings
20 minutes	20 minutes	20 minutes	1 hour	4 servings

Ingredients

Ingredient	Amount
Boneless skinless chicken thighs	1½ lbs
Garlic, minced	4 cloves
Fresh ginger, grated	1 tablespoon
Salt	1 teaspoon
White pepper	½ teaspoon
Chicken bouillon powder	1 teaspoon
Cooking wine	1 tablespoon
All purpose flour	1 cup
Cornstarch	½ cup
Rice flour	½ cup
Cold water	1 to 1½ cups
Soy sauce	3 tablespoons
Honey	3 tablespoons
Brown sugar	2 tablespoons
Chili paste	2 tablespoons
Ketchup	2 tablespoons
Water (for sauce)	2 tablespoons
Neutral oil for frying	As needed

Instructions

1. Marinate chicken with garlic, ginger, salt, pepper, bouillon, and cooking wine for 20 minutes. 2. Prepare batter by mixing flour, cornstarch, rice flour, and cold water until smooth and slightly thin. 3. Coat marinated chicken evenly in the batter. 4. Heat oil to 325°F and fry chicken for 5–6 minutes until lightly golden. Rest 5 minutes. 5. Increase oil temperature to 375°F and fry again for 2–3 minutes until deeply golden and crisp. 6. In a skillet combine soy sauce, honey, brown sugar, chili paste, ketchup, garlic, and water. Simmer until glossy. 7. Toss fried chicken in sauce until fully coated. Serve immediately.

Estimated Nutrition (Per Serving)

Calories	620 kcal
Protein	32 g
Carbohydrates	48 g
Fat	34 g
Saturated Fat	6 g
Sugar	18 g
Sodium	920 mg

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