Korean-Style Popcorn Chicken Recipe

Crispy, flavourful, and coated in a sweet-and-spicy glaze, this Korean-Style Popcorn Chicken is a crowd-pleaser that's perfect as a snack, appetizer, or paired with rice for a full meal. Using Nutrafarms' farm-fresh, pastured chicken, this dish takes on an even richer flavour with the highest quality ingredients. Ready to bring a taste of Korea to your table? Let's get cooking!

□ Ingredients:

For the Chicken:

- 2 lbs Nutrafarms pastured chicken breast, cubed
- •1 tbsp black pepper
- ¼ cup soy sauce
- 1 egg
- 40g cornstarch
- Tempura bits or breadcrumbs







For the Sauce:

- ½ cup soy sauce
- ¼ cup water
- 2 tbsp ketchup
- -3 tbsp gochujang (Korean chili paste)
- 2 tbsp rice vinegar
- 2 tbsp honey
- 2 tbsp brown sugar

□ Instructions:

1□□ Marinate the Chicken:

Coat the marinated chicken pieces with **cornstarch** and **tempura bits** (**or breadcrumbs**). Deep-fry in **hot oil at 350°F (175°C)** until golden brown and crispy. Remove and let excess oil drain on a paper towel.

3∏∏ Make the Sauce

Toss the crispy chicken in the warm sauce until evenly coated. Serve immediately with **steamed rice** and enjoy!



☐ Why Choose Nutrafarms Pastured Chicken?

When it comes to cooking high-quality meals, the ingredients matter. Nutrafarms provides free-range, pasture-raised chicken, ensuring:

✓ No added hormones or antibiotics ✓ Ethically raised on Ontario farms ✓ Superior taste and texture compared to conventional chicken

Upgrade your meals with the **best farm-to-table meats in Ontario.** Learn more about **Nutrafarms' pastured chicken** here:

☐ Nutrafarms Pastured Chicken

□□ Final Thoughts

This **Korean-Style Popcorn Chicken** is the perfect balance of crispy texture and bold flavours, thanks to the rich, umamipacked sauce. Whether you're serving it as a snack or a full meal, it's sure to be a hit at your table!

For the best quality chicken, we always recommend using Nutrafarms' pastured chicken—raised without hormones or antibiotics, ensuring a healthier and more delicious meal.



