

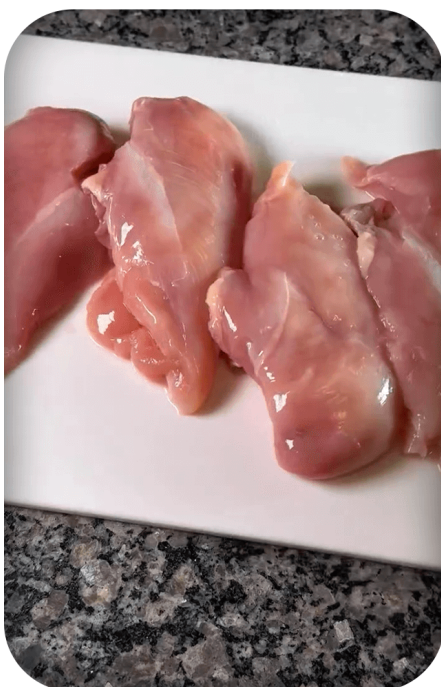
Korean-Style Popcorn Chicken Recipe

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
- $\frac{1}{4}$ cup soy sauce
- 1 egg
- 40g cornstarch
- Tempura bits or breadcrumbs



For the Sauce:

- $\frac{1}{2}$ cup soy sauce
- $\frac{1}{4}$ 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, umami-packed 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.

