

Aian Style Chicken Nuggets with Lemon Glaze

(Adapted from [Damn Delicious](#))

1/4 cup rice vinegar
2 tablespoons reduced sodium soy sauce
2 tablespoons mirin
2 tablespoons sesame oil
3 cloves garlic, minced
1 tablespoon freshly grated ginger
2 green onions, sliced
6 boneless, skinless chicken thighs, cut into 1-inch chunks*
1/2 cup vegetable oil
1/3 cup all-purpose flour
Zest of 1 lemon

FOR THE LEMON GLAZE

1/4 cup rice vinegar
1/4 cup freshly squeezed lemon juice
3 tablespoons sugar
1 tablespoon cornstarch

In a large bowl, whisk together rice vinegar, soy sauce, mirin, sesame oil, garlic, ginger and green onions.

In a gallon size Ziploc bag or large bowl, combine rice vinegar mixture and chicken; marinate at least 1 hour, turning the bag occasionally. Drain chicken from the marinade, discarding the marinade.

Heat vegetable oil in a large skillet over medium high heat.

Dredge chicken in flour. Add chicken to the skillet, 5 or 6 at a time, and cook until evenly golden and crispy, about 2-3 minutes. Transfer to a paper towel-lined plate.

To make the glaze, combine rice vinegar, lemon juice, sugar, cornstarch and 2 tablespoons water over medium low heat. Bring to a boil, simmering until thickened, about 1-2 minutes.

Serve chicken immediately, tossed or drizzled with the lemon glaze, garnished with lemon zest, if desired.