

Umami-Packed Crispy Chicken Bowl with Savory Ginger-Garlic Broth

Crispy Chicken & Mushroom Bowl with Ginger-Garlic Broth



TIME
15 min

METHOD
Air fryer

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INGREDIENTS

Chicken & Marinade:

1 lb (450 g) boneless, skinless chicken thighs:

Thighs stay juicy under high heat, unlike breasts.

2 tbsp soy sauce: For that essential salt and color.

1 tbsp hoisin sauce: Adds a touch of sweetness and thickness.

1 tsp sesame oil: A little goes a long way for toasted aroma.

2 garlic cloves: Finely grated.

1 tbsp fresh ginger: Finely grated.

Rice & Broth Base:

3 cups cooked white rice: Jasmine or Basmati work best.

1 tbsp neutral oil: Canola or vegetable oil.

1 shallot: Thinly sliced for crispy topping.

2 garlic cloves: Thinly sliced.

4 green onions: Sliced (separate the whites and greens).

1 tbsp fresh ginger: Minced.

1-2 cups mushrooms: Cremini or Shiitake, sliced.

3-4 cups chicken broth: Use low-sodium to control the salt.

1 tbsp miso paste: White or yellow miso for a fermented depth.

1-2 tsp soy sauce: To taste.

The Crispy Finish:

$\frac{1}{2}$ cup cornstarch: For dredging.

Neutral oil: For frying.

2-3 baby bok choy: Halved or quartered.

DIRECTIONS

- 1. Marinate the : Chicken:** In a medium bowl, whisk together the soy sauce, hoisin, sesame oil, grated garlic, and grated ginger. Toss the chicken pieces in the marinade and let them sit for at least 15 minutes. This is a great time to start your rice!
- 2. Crisp the : Aromatics:** Heat 1 tbsp of oil in a skillet. Fry the sliced shallot and sliced garlic until golden brown. Remove with a slotted spoon and drain on paper towels. These will be your "flavor bombs" at the end.
- 3. Build the : Broth:** In the same skillet, sauté the white parts of the green onions, minced ginger, and mushrooms. Once the mushrooms are tender, pour in the chicken broth. Stir in the miso paste until dissolved. Bring to a simmer, then keep it warm on low.
- 4. Dredge and : Sear:** Coat your marinated chicken pieces in cornstarch, shaking off any excess. In a clean skillet with a thin layer of hot oil, sear the chicken until the outside is golden-brown and crispy (about 4-5 minutes per side).
- 5. Steam the : Bok Choy:** While the chicken rests, toss the bok choy into the skillet for 2-3 minutes until the leaves are wilted but the stems still have a slight crunch.
- 6. Assemble:** Place a generous scoop of rice in a bowl. Top with the crispy chicken and bok choy. Ladle the hot mushroom broth over the top.
- 7. Garnish:** Finish with your crispy shallots, garlic, and the remaining green onion tops.

SWAPS & NOTES

The Protein: If you aren't a fan of thighs, you can use chicken breast, but keep a close eye on the pan so they don't dry out.

For a fun appetizer version of these flavors, check out my [Easy Cheese-Stuffed Chicken Wontons](#).

The Greens: If you can't find bok choy, spinach or broccoli rabe make excellent substitutes.

The Broth: If you don't have miso paste, you can substitute with a splash of fish sauce or simply extra soy sauce, though you'll lose some of that cloudy, rich body miso provides.

TIPS FOR SUCCESS

Don't Crowd the Pan: When frying the chicken, do it in batches if necessary.

If the pieces touch, they will steam instead of getting that "crunch" we're looking for.

The Miso Trick: Never boil the broth vigorously once the miso is added; boiling can kill the delicate flavors of the paste.

Dry the Chicken: Before dredging in cornstarch, make sure the chicken isn't dripping with marinade.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/umami-packed-crispy-chicken-bowl-with-savory-ginger-garlic-broth/>