

These Crispy Korean Chicken Sliders Are Small But Mighty

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TIME
20 min

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INGREDIENTS

- 1 lb chicken thighs, boneless and skinless
- 1 cup buttermilk
- 1 cup all-purpose flour
- 1/2 cup cornstarch
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- Vegetable oil for frying
- 4 tbsp gochujang
- 2 tbsp honey
- Slider buns
- Pickled cucumbers for topping

DIRECTIONS

1. Let's get cooking!
2. Marinate the chicken thighs in buttermilk for at least 1 hour, or overnight for best results.
3. In a bowl, mix flour, cornstarch, garlic powder, onion powder, salt, and pepper.
4. Heat vegetable oil in a deep pan over medium-high heat.
5. Remove chicken from buttermilk, allowing excess to drip off, then dredge in the flour mixture.
6. Fry the chicken in batches until golden brown and cooked through, about 5-7 minutes per side. Drain on paper towels.
7. In a small bowl, mix gochujang and honey to create the glaze.
8. Toss the fried chicken in the glaze and assemble on slider buns with pickled cucumbers.

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