

# Outdoorsy Summer Dishes with Karaage Chicken

“Karaage” is Japanese style, bite-sized fried chicken boasting umami-rich seasoning and crunchy texture. Day Lee Pride’s pre-cooked, frozen karaage chicken is easy to prepare and can be transformed into a variety of dishes like these outdoorsy ones.

## Karaage Chicken Rice Burger with Homemade Tartar Sauce



### INGREDIENTS (Serves 2)

- 8-10 pieces Day Lee Pride Karaage Chicken
  - 2 slices beefsteak tomato
  - 2-4 leaves Boston lettuce
  - 4 Rice Versa Brown Rice Patties
- Tartar sauce:
- 1 boiled egg, finely chopped
  - 2 tbsp finely chopped onion
  - 1/2 cup mayonnaise
  - 2 tbsp finely chopped parsley
  - 2 tbsp dill relish (or finely chopped pickles)
  - 1 tsp sugar

### DIRECTIONS

1. Cook Day Lee Pride Karaage Chicken according to the instructions on the box.
2. Cook Rice Versa Brown Rice Patties in heated skillet and cook 5-7 minutes on each side.
3. Make tartar sauce. In a bowl, mix finely chopped egg, onion, parsley, dill relish, mayonnaise and sugar. Mix well.
4. On a serving plate, place one rice patty and top it with Boston lettuce, 4-5 pieces karaage chicken and pour on a generous amount of tartar sauce. Top with another rice patty and serve.



**Tips** Tartar sauce and chicken karaage are a very popular combination in Japan. For a healthier version, you can substitute tartar sauce with fresh salsa of your choice.

## Karaage Chicken Kebab with Yogurt and Mint Sauce



### INGREDIENTS (Serves 2)

- 8-10 pieces Day Lee Pride Karaage
- 8-10 mini tomatoes
- 1/2 cup Greek yogurt
- 1/2 mini cucumber, julienned
- 2 tbsp finely chopped red onion
- 1/2 lemon
- 1/3 cup julienned mint
- Salt and pepper to taste
- Some mixed greens

### DIRECTIONS

1. Cook Day Lee Pride Karaage Chicken according to the instructions on the box.
2. Thread karaage chicken and tomato alternately onto skewers.
3. Make sauce. In a small bowl, put Greek yogurt, julienned mini cucumber and mint, juice of 1/2 lemon and some salt and pepper to taste. Mix well.
4. On a serving plate, place some mixed greens and top them with karaage chicken and tomato kebab. Serve them with yogurt and mint sauce.



**Tips** Super easy summer snack/light lunch that takes only a few minutes to prepare. Add more vegetables such as red, yellow and green peppers, broccoli, beets, etc. for a more festive and healthy version. You can use dill instead of mint if you'd like.



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