Taro Croquette

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 big taro root (about a pound?)

- 1/2 lb chicken thigh
- 2 stems green onion
- 1 clove garlic
- 1 tsp soy sauce
- 1 tsp mirin
- pinch of salt & pepper
- panko

Instructions

1. peel off the skin of the taro root and slice it in thin pieces, about 1/4 inch thick and steam it until a chopstick goes through smoothly.
2. soak the chicken in soy sauce and mirin mixture for 5 minutes.
3. in a food processor, ground the chicken, green onion, and garlic. season with a little salt and pepper.
4. mash the taro root with a potato masher or with a fork until it looks like mash potatoes

5. add the chicken and mix it into the taro well.
6. finally, shape it into a croquette and do a dusting with panko. the stuff is sticky so keep a bowl of water near and moisten your hands with each shaping.

7. fry with oil until it turns golden brown.

I served this with lemon on the side and some tonkatsu sauce.

This was an experiment with taro root replacing the original potato. It came out quite delicious for the first test but I may improve it later. The reason for steaming the taro instead of boiling, like a regular potato, is because it will be too runny and shaping would be more difficult. For the mirin and soy sauce, you can add more if it doesn't look like there's enough liquid. You just want it to coat the chicken, not drown it. I just eye balled everything so it's not exact.

First post, yay! Thanks :)