



Char Siu Chicken

YOU WILL NEED

- 1 lb (450g) chicken thighs, boneless and skinless
- 2 tablespoons hoisin sauce
- 2 tablespoons soy sauce
- 1 tablespoon honey

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Get ready for a flavor bomb with this Char Siu Chicken! Perfectly grilled and garnished for that extra touch! 🌟🍗

- Ingredients:

- 1 lb (450g) chicken thighs, boneless and skinless
- 2 tablespoons hoisin sauce
- 2 tablespoons soy sauce
- 1 tablespoon honey
- 1 tablespoon rice wine or sherry
- 1 teaspoon five-spice powder
- 2 cloves garlic, minced
- 1 teaspoon ginger, grated
- 1 tablespoon sesame oil
- Green onions, for garnish
- Sesame seeds, for garnish

Directions:

1. In a mixing bowl, combine hoisin sauce, soy sauce, honey, rice wine, five-spice powder, garlic, ginger, and sesame oil. Whisk until well blended.
2. Add the chicken thighs to the marinade, ensuring they are well coated. Cover and refrigerate for at least 2 hours, preferably overnight.
3. Preheat your grill or oven to 400°F (200°C).
4. Remove the chicken from the marinade and reserve the marinade for basting.
5. Grill the chicken for about 6-7 minutes on each side, basting with the reserved marinade, until fully cooked and slightly charred.
6. Alternatively, you can bake the chicken in the oven on a lined baking sheet for 25-30 minutes, basting halfway through.
7. Once cooked, allow the chicken to rest for a few minutes before slicing.
8. Garnish with chopped green onions and sesame seeds before serving.

Prep Time: 15 minutes | Cooking Time: 20 minutes | Total Time: 35 minutes
Kcal: 320 kcal | Servings: 4 servings