



# Gochujang Chicken

## Ingredients:

2 boneless, skinless chicken breasts (sliced thinly)  
2 tablespoons gochujang (Korean chili paste)  
1 tablespoon soy sauce  
1 tablespoon honey  
1 teaspoon sesame oil  
2 cloves garlic, minced  
1 teaspoon grated ginger  
1 tablespoon rice vinegar  
1 teaspoon vegetable oil  
½ teaspoon red pepper flakes (optional, for extra spice)  
1 green onion, chopped (for garnish)  
1 teaspoon sesame seeds (for garnish)

## Directions:

Prepare the sauce: In a small bowl, mix gochujang, soy sauce, honey, sesame oil, garlic, ginger, and rice vinegar until smooth.

Cook the chicken: Heat vegetable oil in a large skillet or wok over medium-high heat. Add sliced chicken and cook for 3-4 minutes until golden brown.

Combine: Pour the sauce over the chicken and stir-fry for another 5-7 minutes until the chicken is fully cooked and coated in the thick, glossy sauce.

Finish and garnish: Sprinkle red pepper flakes (if using), sesame seeds, and chopped green onions before serving.

Serve hot: Enjoy with steamed rice, noodles, or wrapped in lettuce for a fresh take on Korean-inspired flavors.

Prep Time: 5 minutes | Cooking Time: 10 minutes | Total Time: 15 minutes

Kcal: 320 kcal | Servings: 2