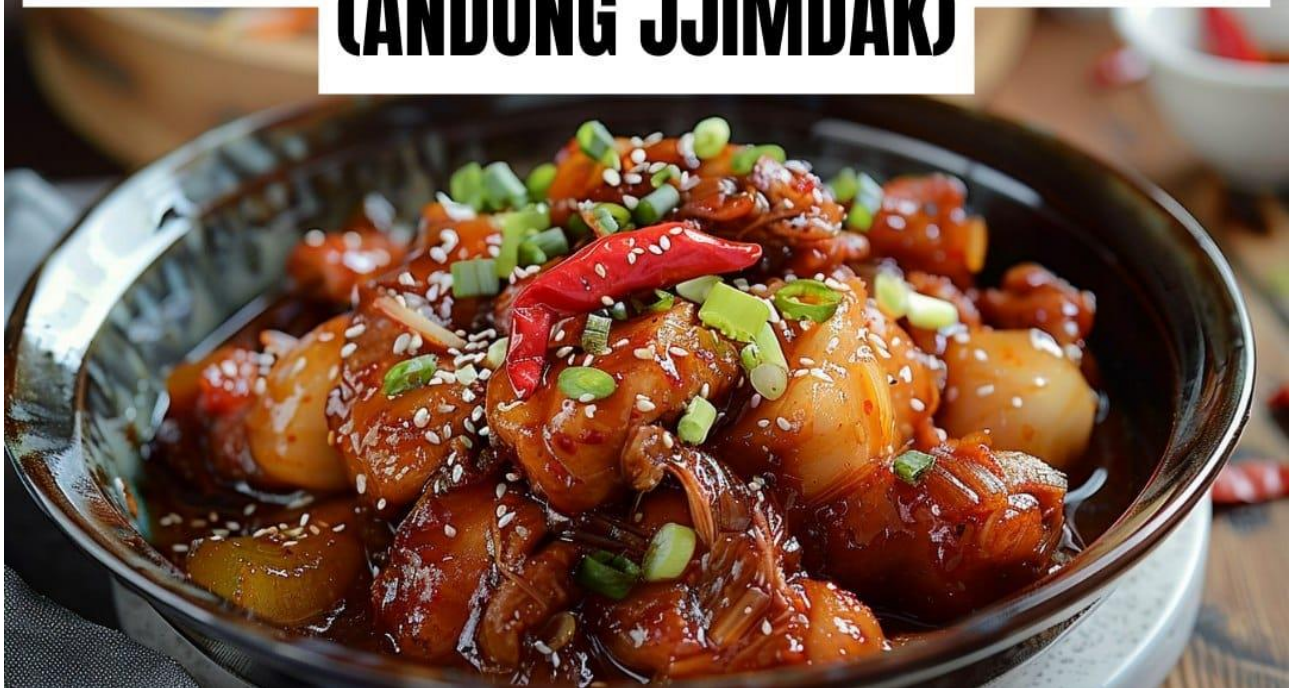




HOMEMADE KOREAN BRAISED CHICKEN (ANDONG JJIMDAK)



Jjimdak, Korean Braised Chicken

Ingredients:

2 pounds chicken thighs, cut into pieces
2 tablespoons vegetable oil
1 large onion, sliced
4 cloves garlic, minced
2 medium potatoes, peeled and cut into chunks
2 carrots, sliced
1/2 cup soy sauce
1/4 cup oyster sauce
2 tablespoons sugar
2 cups water
2 green onions, chopped
1 teaspoon sesame seeds

Directions:

Heat the vegetable oil in a large pot over medium-high heat.

Add the chicken and brown on all sides.

Add the sliced onion and minced garlic, sautéing until fragrant.

Introduce the potatoes and carrots to the pot, stirring to combine.

Pour in the soy sauce, oyster sauce, and sugar, mixing well.

Add water and bring the mixture to a boil, then reduce to a simmer.

Cover and let cook for about 40 minutes, or until the chicken is tender and the vegetables are cooked.

Garnish with chopped green onions and sesame seeds before serving.

Prep Time: 15 minutes | Cooking Time: 50 minutes | Total Time: 65 minutes | Kcal: 350 kcal |
Servings: 4