



Vietnamese Caramel Ginger Chicken

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Ingredients:

500 g chicken thighs or drumsticks (bone-in, skin-on or skinless, as preferred)
2 tbsp vegetable oil
3 tbsp sugar (preferably white or light brown)
2 tbsp fish sauce
1 tbsp soy sauce
1 tsp black pepper
1 small onion (finely chopped)
4 garlic cloves (minced)
1 thumb-sized piece of ginger (julienned)
200 ml water
Fresh coriander leaves (for garnish)
Steamed jasmine rice (for serving)

Instructions:

Prepare the caramel sauce:

Heat the sugar in a large, heavy-bottomed pan over medium heat. Let it melt and turn golden brown, stirring occasionally to ensure even caramelization.

Add aromatics and chicken:

Add vegetable oil to the caramel, followed by the chopped onion, garlic, and ginger. Stir-fry for 1–2 minutes until fragrant.

Add the chicken pieces and toss them in the caramel mixture, ensuring they are well coated.

Season and simmer:

Add fish sauce, soy sauce, and black pepper. Stir to combine.

Pour in the water and bring to a gentle boil. Reduce the heat to low, cover the pan, and simmer for 20–25 minutes, stirring occasionally to prevent sticking.

Thicken the sauce:

Remove the lid and increase the heat slightly. Allow the sauce to reduce until it becomes thick and glossy, coating the chicken.

Serve:

Garnish with fresh coriander leaves and serve hot with steamed jasmine rice.