

## Recipe for **Korean soy sauce braised chicken** – jjimdak by Seji Hong

Simply add sugar, soy sauce and sesame oil to this chicken dish for a mildly spicy meal

Jjimdak is chicken braised with vegetables with the addition of brown sugar, soy sauce and sesame oil. My version includes padron peppers, which bring a mild spiciness to the dish.

Serves 3-4

boneless chicken thighs 1kg, skin on, cut into bite-sized pieces

water 200ml

potatoes 200g, cut into bite-sized pieces

carrot 1 small, thickly sliced

crushed chilli flakes ½ tbsp

mushrooms 30g, sliced

padron peppers 130g

For the sauce

soy sauce 140ml

brown sugar 70g

water 200ml

fresh ginger 1 tsp, minced

garlic 2 tbsp, minced

spring onions 4, sliced

sesame oil 3 tbsp

To garnish

toasted sesame seeds

red chilli 1, sliced

Combine all the sauce ingredients in a bowl.

Put the chicken, sauce and the 200ml of water in a flameproof heavy-based casserole. Bring it to the boil over a medium-high heat and let it cook for about 10 minutes. Add the potatoes, carrots and chilli flakes to the pot. Cover and continue cooking for a further 15 minutes.

Stir in the mushrooms and padron peppers. Reduce the heat to medium-low and simmer for a final 8 minutes, keeping the lid on, to allow the flavours to meld.

Garnish with sesame seeds and the sliced red chilli. Serve hot with a bowl of steamed rice.