

Dakjjim—Korean-style chicken with potatoes

Total time **50 mins** 15 mins preparation time 35 mins cooking time

INGREDIENTS

10 portion(s)

For the dish:

45 ml	vegetable oil
1.2 kg	boneless chicken thighs, cut into pieces (approx. 2 × 2 cm)
30 g	garlic (6 cloves), finely chopped
200 g	onion, thinly sliced
400 g	carrots, diced (approx. 2 × 2 cm)
800 g	potatoes, peeled and diced (approx. 2 × 2 cm)
3 g	dried red chilli pod
600 ml	chicken or vegetable stock
200 ml	Kikkoman Naturally Brewed Soy Sauce
200 ml	oyster sauce
60 g	brown sugar
30 ml	Kikkoman Sesame Oil
For garnish:	
50 g	white sesame seeds, toasted
100 g	spring onions, finely sliced into strips

PREPARATION

Step 1

In a large wok or pot, heat the vegetable oil and fry the chicken pieces for 5–6 minutes until golden brown, stirring occasionally.

Step 2

Add the garlic, onion, carrot, potatoes and dried chilli. Sauté for about 3 minutes.

Step 3

Pour in the stock, Kikkoman Soy Sauce and oyster sauce, then add the sugar. Bring to the boil, reduce the heat and simmer for 30–35 minutes until the chicken is tender, the vegetables are cooked, and the sauce thickens.

Step 4

Stir in the Kikkoman Sesame Oil, mix well and serve sprinkled with the sesame seeds and spring onions.