

Slow Cooker Soy-Braised Chicken recipe

Total time **370 mins** 10 mins preparation time **360 mins** cooking time

INGREDIENTS

4 portion(s)

1 kg	chicken (breast and leg pieces)
150 ml	Kikkoman Naturally Brewed Less Salt Soy Sauce
150 ml	dry sherry or Chinese cooking wine
150 ml	water
3 tbsp	dark brown sugar
4	cloves garlic, sliced
2	star anise
2	cinnamon sticks
5 cm	piece fresh ginger, sliced thinly
To serve	
1	red chilli, deseeded and sliced thinly
4	green onions, sliced thinly
5 cm	piece fresh ginger, sliced thinly
	fresh coriander, to garnish
1 tbsp	toasted sesame oil, to drizzle
1 tbsp	Kikkoman Naturally Brewed Less Salt Soy Sauce
	steamed rice, to serve
	steamed broccoli, to serve

PREPARATION

Step 1

Trim any excess fat from the chicken and place in a 4.5 litre slow cooker.

Step 2

Mix the soy sauce, sherry, water and sugar in a measuring jug and pour over the chicken.

Step 3

Add the garlic, star anise, cinnamon sticks and ginger.

Step 4

Cover and cook on low for 6 hours.

Step 5

Remove the chicken from the slow cooker and arrange on a platter.

Step 6

Drizzle with a little toasted sesame oil and soy sauce.

Step 7

Garnish with the red chilli, green onions, ginger and coriander.

Step 8

Serve with steamed rice and broccoli or Chinese

greens.