

Korean Spicy Chicken Stew (Dakdoritang)

Yields: 4 Preparation time: 45 minutes

Ingredients

1 ½ cup water
¼ cup soy sauce
2 tablespoons rice vinegar
2 tablespoons red chili paste
2 tablespoons red chili pepper flakes
2 tablespoons honey
3 pounds boneless chicken thighs
10oz potatoes, diced into large pieces
2 carrots, diced into large pieces
1 onion, diced into large pieces
4 cloves of garlic, minced
1 ¼ inch piece fresh ginger, peeled and minced
2 scallions, cut into pieces
1 tablespoon sesame oil
1 teaspoon sesame seeds



Instructions

1. In a large pot, over medium high heat stir together water, soy sauce, rice vinegar, red chili paste, chili flakes, and honey. Add chicken and bring to boil. Reduce heat to medium and cook covered for about 15 minutes.
2. Stir in potatoes, onions, carrots, ginger, and garlic and cook covered for another 15 minutes until vegetables are tender. Remove cover and cook for another 10 minutes until soup slightly thickens.
3. To finish the soup stir in the green onions, sesame oil and sesame seeds.

