






Gochujang Braised Chicken & Potatoes

by Michelle Schwinghammer |  Denver Realtor by Day.  No nonsense cook by night.

 1 easy hour  Serves 4  A little spicy

A bold, saucy one-pot braise where the potatoes soak up every bit of that spicy, savory sauce made with staples from our kitchen. Two snaps!  

WHAT YOU'LL NEED:

- 1.5 lb boneless skinless chicken thighs
- 2 russet potatoes, cut into 1-inch chunks
- 3 cups chicken broth or water
- 2.5 tbsp gochujang
- 3.5 tbsp soy sauce
- 5 garlic cloves, minced
- 1 tbsp fresh ginger, grated
- 1.5 tbsp sugar or honey
- 1 tbsp sesame oil
- 1 tbsp neutral oil (vegetable or canola)
- 4 green onions, sliced
- SIDES: Pickled carrots and cooked jasmine rice

WHAT TO DO:

Mix the sauce: Whisk together gochujang, soy sauce, garlic, ginger, sugar or honey, sesame oil, and chicken broth in a bowl.

Brown the chicken: Cut thighs into 2-3 inch chunks. Heat neutral oil in a large pot or deep skillet over medium-high. Brown chicken in batches, about 2-3 min per side. You're building flavor, not cooking through -- don't crowd the pan. Set browned pieces aside on a resting plate.

Add sauce, potatoes, and braise: Add the potato chunks to the pot, adding a bit more oil if necessary. After potatoes have cooked and browned a bit (1~2 minutes) pour sauce over the potatoes and return the browned chicken to the pot, stir together, and bring to a boil. Drop heat to low, put the lid on, and let the stew braise for 30 minutes.

Reduce and serve: Around the 30-minute mark, remove the lid and bump heat to medium. Let it simmer uncovered for 10 minutes until the sauce thickens and coats everything nicely. Taste for seasoning. Serve in bowls topped generously with sliced green onions. Jasmine rice alongside with a bowl of pickled carrots is ideal.