

# Korean Baked Chicken

**Serves 2 (or 1 if you eat like me)**

**Hands-on Time 15 minutes**

**Cooking Time 30 minutes**

## Ingredients

- 6 chicken wings (approx. 400-500g, wing to tip)
- 2 tbsp cornflour
- 1 tbsp vegetable or sunflower oil
- Salt and pepper (for seasoning)
- 2 tbsp light soy sauce
- 1 tbsp mirin rice wine
- 1 tbsp light brown sugar
- 2 tbsp runny honey
- 1/2 tbsp sesame oil
- 1/2 tbsp water
- 1 1/2 tbsp gochujang
- 1/4 tsp gochugaru
- 2 garlic cloves
- 1/2 thumb-sized piece of root ginger
- 1 tsp sesame seeds (optional, for garnish)

## Equipment

- 2 sealable food bags
- Baking parchment
- Baking tray
- Medium-sized saucepan
- Micro-grater
- Spatula

## Method

### 1. Preheat the oven

- Preheat the oven to 200°C/180°C (fan)/400°F/Gas Mark 6.
- Line a baking tray with parchment paper.

### 2. Coat the chicken wings

- Place the chicken wings in a food bag with 1 tbsp cornflour, salt, and pepper. Seal and shake to coat.
- Transfer the chicken to the second food bag, add the oil, and shake again.
- Return the chicken to the first bag, add the remaining 1 tbsp cornflour, and shake once more.

### 3. Bake the chicken

- Spread the coated chicken wings on the lined baking tray, spacing them apart.
- Bake on the middle shelf for 30 minutes, turning halfway through.

### 4. Make the sauce

- While the chicken bakes, add all sauce ingredients (except sesame seeds) to a saucepan. Grate the garlic and ginger directly into the pan.

- When the chicken has 5 minutes left, stir the sauce ingredients and bring to a boil over high heat.
- Reduce the heat to low and simmer for 2 minutes, stirring occasionally.

### **5. Coat the chicken**

- Once the chicken is cooked, remove it from the oven and add it to the saucepan.
- Gently toss the chicken in the sauce until evenly coated.

### **6. Serve**

- Transfer the chicken to a plate or bowl, pouring any remaining sauce over the top.
- Sprinkle with sesame seeds, if desired, and serve immediately.

Enjoy!