



## Baked Gochujang Chicken

### Overview

Difficulty Easy

Servings 2-4

Preparation Time 45 mins

Cooking Time 20 mins

## Ingredients

### Marinade

- 2-3 chicken thighs, boneless, cut to 4 or 6 pieces for each
- 3 tablespoons of Gochujang
- 2 tablespoons of soy sauce
- 2 tablespoons of sesame oil
- 2 tablespoons of brown sugar
- 2 cloves of garlic (sliced)
- Salt and pepper to taste
- Chili flakes to taste

### Chilled Cucumber Pickles

- 1 cucumber (sliced)
- Dash of soy sauce
- 1 tablespoon of rice vinegar
- 3 cloves of garlic (sliced)
- 1 tablespoon of sugar

### Garnish

- 3 spring onions (sliced)
- 1 tablespoon of sesame seeds (toasted)

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# Methods

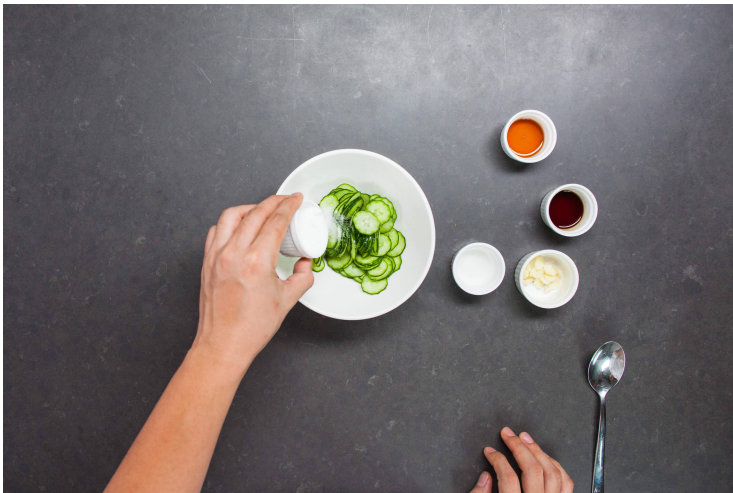
## Step 1.

Slice the cucumber using the MCM6 food processor.



## Step 2.

Prepare the cucumber pickles by mixing the ingredients together and leave to chill in the fridge for 30 minutes or overnight.



## Step 3.

Rub chicken with the marinade ingredients and leave aside for about 5 minutes. \* Chef's tip: To maximise the flavour, marinate the chicken for at least 4 hours or overnight.



### Step 4.

Preheat oven to 215°C.

### Step 5.

Roast the chicken for about 15 – 20 minutes (215°C, Hot air grilling) until nicely caramelised.



### Step 6.

Garnish with toasted sesame seeds and spring onions.

### Step 7.

Using a spoon / brush, coat the chicken with extra cooked marinade.





# Guten Appetit



## Product Used

### Serie | 8 Oven

The built-in oven with PerfectBake and PerfectRoast: you get perfect baking and roasting results – automatically.



