

MORTON & BASSETT SPICES®

Chinese Five Spice Chicken



- 6 boneless chicken thighs
- 2 tablespoons honey
- 3 tablespoons hoisin sauce
- 1 tablespoon toasted sesame oil
- 1 tablespoon olive oil
- 1 tablespoon soy sauce
- 2 teaspoons rice vinegar
- 2 teaspoons Morton & Bassett Chinese Five Spice
- 1 teaspoon Morton & Bassett Garlic Powder
- ¼ teaspoon Morton & Bassett Ground White Pepper
- 1 teaspoon Morton & Bassett Ground Ginger
- 1 teaspoon salt
- 1-2 stalks green onion, chopped
- 2 cups rice, cooked

In a small bowl, make the marinade. Combine honey, hoisin sauce, toasted sesame oil, soy sauce, rice vinegar, M&B Chinese Five Spice, M&B Garlic Powder, M&B Ground White Pepper, and M&B Ground Ginger. Mix with a whisk and pour over chicken. Let marinate for at least 2 hours, or overnight in the fridge. Preheat the oven to 350°F. Heat an oven safe pan with olive oil on the stove over medium-high heat. Add the chicken thighs and sear for 3-5 minutes. Set the entire pan in the oven for 30-35 minutes, cooking until the chicken has reached an internal temperature of 165°F. Transfer chicken to a serving dish with rice. Top with green onion and flakey salt.

Servings: 6 | Time: 45 minutes



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