

MORTON & BASSETT SPICES®

Ginger Chicken & Roasted Radishes



- 2 tablespoons soy sauce
- 2 tablespoons sriracha
- 2 tablespoons brown sugar
- 2 tablespoons rice vinegar
- ¼ cup sesame oil
- 1 tablespoon olive oil
- 1 tablespoon Morton & Bassett Ground Ginger
- 1 tablespoon Morton & Bassett Garlic Powder, plus 1 teaspoon
- 1 jalapeño, thinly sliced
- 3 chicken breasts
- 1 bunch radishes, cut in half with greens still attached
- 2-3 sprigs green onion

In a small bowl, combine soy sauce, sriracha, brown sugar, rice vinegar, sesame oil, M&B Ground Ginger, M&B Garlic Powder, and jalapeño. Mix well. Place chicken breasts in an oven-safe baking dish. Pour the marinade over the chicken, ensuring it is evenly coated. Let it marinate in the fridge for 2-4 hours. Preheat the oven to 400°F. Transfer the baking dish to the oven and bake the chicken for 35-45 minutes, or until fully cooked. During the last 10-15 minutes of the chicken baking time, arrange the radishes and green onion on a parchment-lined baking sheet. Drizzle them with olive oil and sprinkle with 1 teaspoon of M&B Garlic Powder, then set in the oven for the remainder of time. This will allow the radishes to slightly blister and enhance their flavor. Once the chicken is done, remove it from the oven. Garnish with sliced green onion and serve with blistered radishes.

Servings: 3 | Time: 1 hour



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