



Korean Style Fire Chicken

Yield: 6 servings

Ingredients:

12 Chicken Thighs, Boneless, Skinless
1 1/2 C Plain, Greek Nonfat Yogurt
3 Tbsp Gochujang
1 1/2 C Lemon-Lime Soda
1 1/2 C Sweet Miso Sauce
6 Tbsp White Miso Paste
3 C Lemon-Lime Soda
1/2 C Mirin
6 Tbsp Gochujang
1 Tbsp Fish Sauce
1/2 C Plain, Nonfat Greek Yogurt
1/4 C Lime Juice

Directions:

1. Combine miso paste, 3 cups lemon lime soda, mirin, 6 Tbsp gochujang and fish sauce in a medium sauce pan set to medium high heat. Combine oatmilk and confectioner sugar in a large mixing bowl.
2. Reduce the sauce over medium high heat while whisking periodically; Reduce for 10 minutes or until sauce has reduced by half.
3. Either serve immediately, or transfer the sauce in to a heat stable container, cover, and refrigerate until needed.
4. Combine yogurt and lime juice in a medium mixing bowl; Whisk until smooth and creamy.
5. Transfer in to a storage container, cover, and refrigerate until needed.
6. Pre-heat an a grill over medium high heat.
7. In a medium mixing bowl, combine yogurt, gochujang, and lemon-lime soda; Whisk until ingredients are well incorporated.
8. Add chicken thighs to the mixing bowl; Mix until chicken is thoroughly coated.
9. Cover the bowl with plastic wrap and reserve under refrigeration for 2 hours.
10. Proceed to grill chicken thighs on a well oiled grill until marks are present and chickens internal cooking temperature reaches 165 F (Aproximately 4 minutes on each side).
11. Transfer sweet miso sauce in to a mixing bowl and add grilled chicken.
12. Toss until chicken is thoroughly coated.
13. For each portion, drizzle 2 chicken thighs with 2 Tbsp(s) of Limey greek yogurt crema.
14. Garnish with 1/2 tsp(s) of toasted white sesame seeds and 1/2 Tbsp(s) of fresh chopped scallions.

Recipe and photo courtesy of Danone