

Treasure Barrel

Char Siu Chicken – Sweet and Savory Asian Delight

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lb skinless, boneless chicken thighs, cut into bite-size pieces
- [ ] 2 tbsp vegetable oil
- [ ] 1 tsp five-spice powder
- [ ] 1 tsp garlic powder

For the Char Siu Glaze

- [ ] 3 tbsp hoisin sauce
- [ ] 2 tbsp soy sauce
- [ ] 2 tbsp honey
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp freshly grated ginger
- [ ] 1 clove garlic, minced

Instructions

1. Pat the chicken dry, then toss with five-spice and garlic powder; let it rest for five minutes.
2. Heat oil in a large skillet over medium-high heat; sear the chicken until golden on all sides, about 4-5 minutes.
3. In a bowl, whisk hoisin, soy sauce, honey, rice vinegar, ginger, and garlic. Pour over the chicken, stir to coat, and lower heat to medium.
4. Let the glaze simmer, turning the chicken occasionally, until it thickens and clings, about 8-10 minutes. For extra shine, finish under the broiler for 2 minutes.
5. Gently brush with a final spoonful of glaze, sprinkle sliced scallions, and serve hot.

Nutrition per serving

420 kcal	38 g	30 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze thickens too quickly, add a teaspoon of water and stir.
- A quick broil at the end adds a caramelized edge without overcooking.
- For a brighter flavor, add a splash of orange juice to the glaze.