

Treasure Barrel

Crispy Hoisin Chicken Thighs

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Asian-Fusion** Cuisine

Ingredients

Main Ingredients

- [ ] 8 bone-in, skin-on chicken thighs (about 4 lbs)
- [ ] 1 tbsp vegetable oil
- [ ] Salt and pepper to taste

For the Sauce

- [ ] 1/2 cup hoisin sauce
- [ ] 1/4 cup soy sauce
- [ ] 3 tbsp rice vinegar
- [ ] 2 tbsp honey
- [ ] 2 tbsp oyster sauce
- [ ] 1 tbsp cornstarch
- [ ] 1 tsp sesame oil
- [ ] 4 garlic cloves, minced
- [ ] 1 tsp grated fresh ginger
- [ ] 1/2 tsp red pepper flakes (optional)

Garnish

- [ ] 2 green onions, sliced for garnish
- [ ] 1 tbsp sesame seeds

Instructions

1. First things first, go ahead and preheat your oven to 425°F (220°C). Now, here is the important part: pat those 8 bone-in, skin-on chicken thighs dry with paper towels. Honestly, it makes such a difference. Season both sides generously with salt and pepper.

2. In a medium bowl, whisk together your 1/2 cup hoisin sauce, 1/4 cup soy sauce, 3 tbsp rice vinegar, 2 tbsp honey, 2 tbsp oyster sauce, 1 tbsp cornstarch, 1 tsp sesame oil, 4 garlic cloves, minced, 1 tsp grated fresh ginger, and that 1/2 tsp red pepper flakes if you're feeling a bit spicy. Just set that aside for a moment.

3. Heat the 1 tbsp vegetable oil in your skillet over medium-high heat. Once it's nice and hot, add the chicken thighs skin-side down. Let them sear for 4–5 minutes until that skin is a beautiful golden brown and releases easily from the pan. Wow, the smell is already wonderful.

4. Carefully flip the thighs over. Now, pour in that prepared sauce mixture and stir it all around to coat the meat. Let it bubble and thicken up for about 2 minutes, and be sure to scrape up all those little browned bits from the bottom—that's where the flavor lives.

5. Just slide the entire skillet right into the preheated oven. Roast them for 15–18 minutes, or until your thermometer shows the internal temperature has reached 165°F (74°C).

6. Take the skillet out and let the chicken rest for 5 minutes. I mean, patience is hard, but it's worth it. While they rest, carefully pour the pan drippings into a small saucepan.

7. Bring that sauce to a gentle boil over medium heat. Let it reduce until it's a thick, glossy glaze, which usually takes about 3–4 minutes. Give it a little taste and adjust the seasoning if you think it needs it.

8. Put the chicken thighs back into the skillet and spoon that lovely glaze all over them, tossing to coat every inch. Garnish with those 2 green onions, sliced for garnish, and 1 tbsp sesame seeds.

9. Now, just serve these crispy hoisin chicken thighs with some steamed jasmine rice, sautéed bok choy, or over noodles. A fresh cucumber salad on the side really rounds it all out.

Nutrition per serving

480 kcal	34 g	22 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Drying the chicken thighs is the secret to getting that perfect crunch.
- An oven-proof skillet is a lifesaver for keeping the flavors together and reducing the dishes.
- The resting period is essential so the juices stay inside the meat.