



STICKY SPICY SESAME CHICKEN THIGHS WITH CASHEW WATER CHESTNUT BROCCOLI

ASIAN

ROADMAP

Preheat oven to 375.

1. Whisk all marinade ingredients together in a large bowl & toss in Chicken to coat. Marinade for 1 hour.
2. Line a large or 2 large baking sheets with foil & brush with oil. This Chicken is called sticky for a reason. Lay out Chicken & bake for 45 min.
3. Warm the remaining marinade in the microwave in a bowl for 1 minute. Brush on the Chicken about every 15 minutes.



SERVINGS
6 - 8



ACTIVE TIME
15 MIN



TOTAL COOK TIME
1 HOUR

INGREDIENTS

2 lb. Bone in Chicken Thighs - skin removed

Marinade/Sticky Spicy Sauce:

- 1 Tbsp. Toasted Sesame oil
- 2 Tbsp. Lime juice
- 3 Tbsp. Soy sauce
- 3 Tbsp. Dry Sherry
- 1/4 C. Sweet Chili Sauce
- 3 Tbsp. Honey
- 2 Tbsp. Hoisin
- 1 Tbsp. Sriracha

- 2 Tbsp. Oyster sauce
- 2 Tbsp. Grated or minced garlic
- 1 Tbsp. Grated ginger
- 1/2 tsp. Black pepper

Toppings:

- Toasted Sesame seeds
- Chopped/ ripped Cilantro

Cashew, Water Chestnut Broccoli:

- 1 Tbsp. Olive oil
- 1 large head Broccoli (about 4 C.) - cut into bite-size pieces.
- 1/2 C. Canned Water Chestnuts
- 1/2 C. Roasted salted Cashews - coarsely chopped.
- 1 Tbsp. Soy sauce
- 1 Tbsp. Mild Harissa
- 1 Tbsp. Sweet chili sauce

Cashew, Water Chestnut Broccoli:

1. In a bowl, whisk together soy sauce, Harissa & Sweet chili sauce.
2. In a large nonstick skillet, over high heat, sauté broccoli florets in oil & a splash of chicken stock. Top with lid or foil & steam for 5 minutes.
3. Remove the lid, add sauce & Cashews, toss together & plate or bowl it up.

Top your Chicken with sesame seeds & or cilantro.

NOTE: If you have any marinade left, put it in a ramekin/bowl, warm it back up in the microwave & serve on the side for drizzling.

Between the sweet, spicy, tender Chicken & crunchy cashew and water chestnut broccoli, your palate won't know what hit it, but you'll certainly know it's a DO OVER!

It is made at-home takeout at its best.

The sauce flavors hit on all notes; the chicken is supple, and the tender/crisp broccoli & water chestnuts bring it all together. It's so satisfying when your family & friends ask, "Where did you get the Chinese food?"