
Chicken with Zucchini & Kimchee Sauce

Total time: 35 min Yield: 4 servings

Ingredients

2 zucchini
2 clove garlic (sliced)
1 small onion (sliced)
1 lb chicken thighs (cubed)
1 Tbsp canola oil
2 Tbsp soy sauce
2 Tbsp sugar
4 Tbsp kim chee base
2 Tbsp water (if needed)

Prep Time: 15 min Cooking Time: 20 min Total Time: 35 min

Instructions

Wash the zucchini and cut into 2" pieces on the diagonal; then peel and slice the garlic and onion. Cut the chicken into 1" cubes.

Heat a large pan over medium high heat; add the oil. When it starts to shimmer, add the chicken and sear for 7 minutes, until about halfway cooked. Reduce the heat to medium and add the garlic and onion; cook for 3 minutes.

Add the zucchini, soy sauce, sugar, kimchee base and water, if needed. Cover the pan and simmer on low heat for about 8 minutes. Enjoy this easy-to-prepare dish with steamed rice and your favorite beer.

Recipe brought to you by:

Chef Maka Kwon