



Korean Spicy Chicken and Potato Tak Toritang

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

A very easy meal to make Chicken drumettes potato carrots and onion simmer in a spicy sauce that goes best with white rice You can find Korean hot pepper paste in a KoreanAsian market I havent tried looking in a grocery store Its Korean name is gochujang Serve with hot cooked rice

Ingredients

- - 2 ½ pounds chicken drumettes - 2 large potatoes
- cut into large chunks - 2 carrots
- cut into 2 inch pieces - 1 large onion
- cut into 8 pieces - 4 cloves garlic
- crushed - ¼ cup water - ½ cup soy sauce - 2 tablespoons white sugar - 3 tablespoons gochujang (Korean hot pepper paste)

Instructions

1. In a large pot over medium heat
2. mix the chicken
3. potatoes
4. carrots
5. onion
6. sugar
7. and garlic. Pour in water and soy sauce
8. and stir in sugar and hot pepper paste. Bring to a boil
9. reduce heat to low
10. and simmer 45 minutes
11. until chicken juices run clear
12. vegetables are tender
13. and liquid has thickened. Editor's Note: You can find gochujang
14. Korean hot pepper paste
15. in Korean/Asian markets or online.