



Korean Style Grilled Chicken

Recipe by Culinary Instructor
Phoebe Koh

Serves 2 - 4

Ingredients

- 2 boneless chicken legs
- 2 tbsp gochujang
- 1 tbsp korean hot chilli pepper
- 1 tbsp sake
- 1 tbsp mirin
- 1½ tsp sea salt
- 50ml pineapple juice

Method

1. In a big mixing bowl, mix well all the seasonings well. Add chicken to the seasoning and mix well. Marinate. Marinate for at least 30 minutes(preferably overnight).
2. Preheat the oven at 200°C, fan mode. Place the marinated chicken on a baking tray and grill in the oven for 25 - 30 minutes. Rest chicken for 5 minutes before cutting