



Chicken Bulgogi

COOKING
TIME



10 mins

MODE



Grill

SERVES



2 adults

INGREDIENTS

300g boneless chicken thigh or breast
2 teaspoons sesame seeds

Marinade sauce:

1 medium sized yellow onions
2 tablespoons soy sauce
1.5 tablespoon lemon juice
1 tablespoon brown sugar
1 tablespoon rice wine or mirin
1 clove minced garlic
1/2 teaspoon grated ginger
A pinch black pepper

METHODS

1. Mix the marinade ingredients in a bowl until the sugar has dissolved. Set aside.
2. Thinly slice the onion. Rinse and cut each of the chicken pieces into small sizes.
3. Coat the chicken pieces and onions with the marinade mixture. Marinate for about an hour in the refrigerator.
4. Place the chicken in the bake tray and select grill mode. Sprinkle sesame seeds before serve.

