

# Vietnamese Baked Chicken Thighs With Five Spice & Honey (Ga Nuong Ngu Vi Huong Mat Ong)

Serves 5-7

## INGREDIENTS

- 12 bone-in, skin-on chicken thighs
- 1/2 cup oyster sauce
- 2 tablespoons all-purpose soy sauce
- 1/3 cup honey
- 1 teaspoon Chinese Five Spice Powder
- 1/2 teaspoon ground black pepper
- 2 tablespoons minced garlic
- 2 tablespoons minced shallots
- 1 tablespoon Shaohsing cooking wine (optional but highly recommended)

## INSTRUCTIONS

1. Cut the bone away from the meat so that the chicken thighs lay flat and thin. This will ensure even and quicker cooking without burning the honey in the chicken marinade.
2. In a large mixing bowl, mix together, oyster sauce, soy sauce, honey, five spice powder, ground black pepper, garlic, shallot and cooking wine.
3. Add chicken thighs and coat generously. Cover with Saran wrap and marinate for at least 30 minutes or overnight in the fridge for better results.
4. Line a baking sheet with foil or parchment paper to reduce clean up. Bake chicken thighs with skin side down on a wire rack or roasting pan at 400°F for 20-minutes. Flip and repeat for 20 minutes.