

## Spicy Chicken Stew Recipe

(Dakdoritang - Korean Recipes)

### **Ingredients:** Serves 4

1 small chicken, cut into bite-sized chunks  
2 cups water  
4 small potatoes, quartered  
1 large carrot, halved lengthwise, then cut into chunks  
3 dried red dates  
2 medium onions, thickly sliced  
1 large leek, white part only, thinly sliced  
2 green or red chilies, sliced diagonally and de-seeded  
2 teaspoons sesame oil  
Sesame seeds, to garnish

### **Marinade:**

¼ cup soy sauce  
2 tablespoons chili bean paste  
2-3 teaspoons ground red pepper

### **Method:**

Heat a non-stick wok over medium heat and dry-fry the chicken pieces for 2 minutes. Set aside. Place the ingredients for the Marinade in a medium-sized bowl and mix. Add the chicken, mix well and leave for 5 minutes. In a large pot, add the chicken, Marinade and water and bring to a boil. Cover, then reduce the heat and simmer for 15 minutes. Add the potatoes, carrot and dried red dates, and simmer for 20 minutes until tender, stirring several times. Add the onions, leek and chilies and simmer for 5 minutes. Drizzle the stew with the sesame oil, stir and remove from heat. Serve garnished with the sesame seeds.

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