



## Korean Chicken Stew Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>37</b>
<b>Serving Size</b>	<b>4</b>

### Ingredients:

- 500 g chicken thigh fillet, cut into 2-inch cubes
- 1 sachet DEL MONTE Quick n Easy BBQ Marinade (80ml)
- 4 Tbsp gochujang
- 1 Tbsp sesame oil
- 1 Tbsp ginger, sliced
- 3 clove garlic, peeled
- 1 cup carrot, cut into chunks
- 1 cup marble potato, halved
- 1 cup water
- 1/2 cup onion red, quartered
- 1 Tbsp green onions for garnish
- 1 Tbsp sesame seeds for garnish

### Preparation:

1. In a pot, combine chicken, DEL MONTE Quick n Easy Barbecue Marinade, gochujang, sesame oil, ginger, garlic, carrot, marble potato, water, and red onion. Simmer until the chicken and vegetables are cooked.
2. Garnish with green onions and sesame seeds then serve.

### Chef's Tip

### Lusog Notes

### Cooking Tools

- Chopping Board
- Scissors
- Mixing Bowl
- Pot