

Spicy Miso Grilled Chicken - Bold, Smoky, and Packed with Flavor

A Bold Fusion of Korean and Japanese Flavors, Perfect for Grilling Season



TIME
8 min

TEMP
165°F

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Recipe Card

SAVE
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INGREDIENTS

- 2 tablespoons shiro miso
- 2 tablespoons gochujang (Korean chili paste)
- 1 tablespoon mirin
- 1 tablespoon soy sauce
- 2 tablespoons sake
- 1 tablespoon white sugar
- 1 teaspoon garlic ginger paste (or ½ tsp each of garlic & ginger, minced)
- ¼ teaspoon black pepper
- 12 boneless skin-on chicken thighs

Substitutions & Tips:

Shiro miso is light and mildly sweet-use red miso for deeper flavor, but reduce the quantity slightly.

Gochujang is key for heat; substitute with sriracha in a pinch, though it won't have the same fermented kick.

Mirin and sake can be swapped for dry sherry or rice vinegar + sugar if needed.

Boneless skin-on thighs give the best results, but skinless thighs or even drumsticks work too.

Step-by-Step Instructions:

1. Make the Marinade:
2. Marinate the Chicken:
3. Preheat the Grill:
4. Grill the Chicken:

5. Rest and Serve:

Tips for Perfect Grilled Chicken:

Let it marinate overnight if possible-the flavor gets even better.

Clean your grill grates to avoid sticking and maximize those grill marks.

Use a meat thermometer to avoid overcooking-165°F is perfect.

Don't skip the resting period-it helps keep the chicken juicy and tender.

What to Serve With Spicy Miso Chicken:

Steamed jasmine or sticky rice

Grilled zucchini or miso-glazed eggplant

A crisp cucumber salad or tangy Asian slaw

Want more flavor-packed ideas? Try it with: Cajun Chicken Sausage Gumbo

Tomato Skillet with Okra and Sausage

Sheet Pan Quesadillas for a fun fusion vibe

Storage & Leftovers:

Refrigerate leftovers for up to 4 days in an airtight container.

Reheat in a skillet over medium heat or enjoy cold in salads or wraps.

DIRECTIONS

1. **Make the Marinade:** In a mixing bowl, combine shiro miso, gochujang, mirin, soy sauce, sake, sugar, garlic-ginger paste, and black pepper. Whisk until smooth.
2. **Marinate the Chicken:** Place chicken thighs in the marinade and toss to coat evenly. Cover and refrigerate for at least 1 hour, or preferably overnight for deeper flavor.
3. **Preheat the Grill:** Heat your grill to medium-high. If using charcoal, wait until the coals are hot and have ashed over for even cooking.
4. **Grill the Chicken:** Remove chicken from marinade and let excess drip off. Discard leftover marinade. Grill chicken skin-side down for 6-8 minutes, then flip and grill another 6-8 minutes. The internal temperature should reach 165°F (75°C) and the outside should be nicely charred.
5. **Rest and Serve:** Transfer grilled chicken to a plate and let rest for 5 minutes. This locks in the juices. Serve hot with rice, grilled vegetables, or a crunchy slaw.
6. **Tips for Perfect Grilled Chicken:** Let it marinate overnight if possible-the flavor gets even better.
7. **Clean your grill grates** to avoid sticking and maximize those grill marks.
8. **Use a meat thermometer** to avoid overcooking-165°F is perfect.
9. **Don't skip the resting period**-it helps keep the chicken juicy and tender.
10. **What to Serve With Spicy Miso Chicken:** This grilled chicken pairs beautifully with a variety of sides,

both classic and globally inspired:

11. Steamed jasmine or sticky rice
12. Grilled zucchini or miso-glazed eggplant
13. A crisp cucumber salad or tangy : Asian slaw
14. Want more flavor-packed ideas? Try it with: Cajun Chicken Sausage Gumbo
15. Tomato : Skillet with Okra and Sausage
16. Sheet : Pan Quesadillas for a fun fusion vibe
17. Storage & Leftovers: Refrigerate leftovers for up to 4 days in an airtight container.
18. Reheat in a skillet over medium heat or enjoy cold in salads or wraps.
19. Freeze grilled chicken for up to 2 months-slice first for easy portioning.
20. Great for bento boxes or rice bowls throughout the week!
21. More Recipes You'll Love: Craving more bold and flavorful meals? Try these fan favorites:
22. Mexican : Chicken and Rice Casserole - a one-pan wonder
23. Easy : Turkey Wings - simple and satisfying
24. Tomato : Skillet with Okra and Sausage - Southern flavor at its best
25. Final Thoughts: This Spicy Miso Grilled Chicken is everything you want in a summer dish: savory, smoky, spicy, and seriously juicy. It's easy to prep, fun to grill, and guaranteed to impress at any cookout or dinner table. Plus, it brings together the best of Korean and Japanese flavors in one delicious bite.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spicy-miso-grilled-chicken-bold-smoky-and-packed-with-flavor/>