

Easy Roasted Chicken with a Sweet & Savory Glaze

Roasted Chicken with Char Siu Sauce & Yangzhou Fried Rice



OVEN
375°F

TIME
35-40 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

2 chicken leg quarters (thigh + drumstick)
3 tablespoons Char Siu sauce (or BBQ sauce)
1 tablespoon honey
1 tablespoon soy sauce
1 teaspoon grated fresh ginger
1 clove garlic, minced
1 teaspoon sesame oil
Salt and black pepper to taste
2 cups cold cooked jasmine rice (day-old works best)
100g small shrimp, peeled and deveined
2 large eggs, beaten
1/2 cup diced carrots
1/2 cup peas
2 tablespoons chopped scallions
2 tablespoons vegetable oil
1 teaspoon oyster sauce
1/2 teaspoon sugar
White pepper to taste

DIRECTIONS

- 1.** Marinate the : Chicken: In a bowl, mix together the Char Siu sauce, honey, soy sauce, ginger, garlic, and sesame oil. Place the chicken leg quarters in the bowl and toss to coat them evenly. Cover and marinate in the refrigerator for at least 2 hours, or overnight for the best flavor.
- 2.** Roast the : Chicken: Preheat your oven to 375°F (190°C). Place the marinated chicken on a wire rack over a baking tray. This allows the hot air to circulate and helps the skin get crispy.
- 3.** Bake and : Glaze: Roast the chicken for 35-40 minutes, or until the internal temperature reaches 165°F (74°C). Halfway through the cooking time, baste the chicken with any leftover marinade. For a beautiful, sticky glaze, broil the chicken for 2-3 minutes at the end, watching it carefully so it doesn't burn.
- 4.** Rest the : Chicken: Remove the chicken from the oven and let it rest for 5 minutes before serving. This is crucial for a juicy, tender result.
- 5.** Make the : Fried Rice: While the chicken is roasting, make the fried rice. Heat 1 tablespoon of vegetable oil in a wok or large pan over high heat. Cook the small shrimp until they are pink, then remove them and set them aside.
- 6.** Scramble : Eggs: In the same wok, add the beaten eggs and scramble them, breaking them into small pieces. Remove the eggs and set them aside with the shrimp.
- 7.** Stir-: Fry the Rice: Add the remaining tablespoon of vegetable oil to the wok. Stir-fry the diced carrots and peas for about a minute. Add the cold jasmine rice and break up any clumps with your spatula. Toss everything together for 3-4 minutes to heat the rice

through.

8. **Combine :** Ingredients: Return the shrimp and scrambled eggs to the wok. Add the soy sauce, oyster sauce, sugar, and white pepper. Toss everything together to coat it evenly.
9. **Serve:** Stir-fry for another 2-3 minutes on high heat until the rice is smoky and hot. Serve the fried rice alongside the roasted chicken, garnished with toasted sesame seeds and chopped scallions.

SWAPS & NOTES

Chicken: Chicken leg quarters are great for this recipe because they are juicy and flavorful.

You can also use bone-in chicken thighs.

Char Siu Sauce: Char Siu sauce is a traditional Chinese BBQ sauce that is sweet and savory.

You can find it in the international food aisle of most grocery stores.

TIPS FOR SUCCESS

Day-Old Rice is Key: Using day-old, cold rice is the secret to getting fried rice that's not mushy.

Marinate for Flavor: The longer you marinate the chicken, the more flavorful it will be.

High Heat for Fried Rice: Make sure your wok or pan is hot when you make the fried rice.

This gives you that signature smoky "wok hei" flavor.

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

Original recipe: <https://chefmaniac.com/easy-roasted-chicken-with-a-sweet-savory-glaze/>