

Char Siu Chicken Recipe - Sweet, Savory, and Better Than Takeout

1 ½ pounds boneless chicken thighs



Char Siu Chicken

⌚ Prep : 10 mins | 🍴 servings: 4
🔥 kcal: 360

OVEN
400°F

TIME
2 min

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INGREDIENTS

- 1 ½ pounds boneless chicken thighs
- 2 tablespoons soy sauce
- 1 tablespoon hoisin sauce
- 2 tablespoons honey
- 1 tablespoon brown sugar
- 1 tablespoon oyster sauce
- 1 teaspoon sesame oil
- 2 cloves garlic, minced
- 1 teaspoon grated fresh ginger
- ½ teaspoon Chinese five-spice powder
- ½ teaspoon paprika
- 1 tablespoon rice vinegar
- 1 tablespoon vegetable oil
- 1 tablespoon chopped green onions, for garnish

DIRECTIONS

1. Make the marinade. In a medium bowl, whisk together the soy sauce, hoisin sauce, honey, brown sugar, oyster sauce, sesame oil, garlic, ginger, Chinese five-spice powder, paprika, and rice vinegar for about 2 minutes, or until smooth and fully combined.
2. Marinate the chicken. Add the chicken thighs to the bowl and toss until well coated. Cover and refrigerate for at least 30 minutes, or up to 4 hours for even deeper flavor.
3. Preheat the oven. Heat the oven to 400°F (200°C) and lightly grease a baking dish.
4. Arrange the chicken. Place the marinated chicken thighs in the prepared baking dish. Brush some extra marinade over the top.
5. Bake the first round. Bake for 20 minutes.
6. Flip and baste. Turn the chicken over and brush again with more marinade from the dish.
7. Finish baking. Continue baking for another 10 to 15 minutes, or until the chicken is cooked through and the edges are starting to caramelize.
8. Broil for extra char. For that signature sticky, lightly charred finish, broil the chicken for 2 to 3 minutes at the end.
9. Rest and serve. Remove from the oven and let the chicken rest for 5 minutes. Slice and garnish with chopped green onions before serving.

SWAPS & NOTES

Chicken thighs: Boneless thighs are ideal because they stay

tender and juicy.

Chicken breasts can be used, but they will be leaner and may cook a bit faster.

Soy sauce: This adds the savory backbone to the marinade.

Low-sodium soy sauce works well if you want a little more control over saltiness.

TIPS FOR SUCCESS

Marinating for the full 4 hours gives the best flavor, but even 30 minutes makes a noticeable difference.

If you have the time, longer marinating is worth it.

Use chicken thighs of similar size so they cook evenly.

This helps prevent some pieces from drying out before others are done.

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

Original recipe: <https://chefmaniac.com/char-siu-chicken-recipe-sweet-savory-and-better-than-takeout/>