



Taro Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

* A whole chicken (cut into large pieces, or you can use wings/legs instead) * 5 cups of Taro (peeled and cut into large pieces) * 2 cups of soy sauce * 8 large slices of ginger * 1 cup of oil * 3 cups of water

Instructions

1. marinate chicken in 2 cups of soy sauce in the fridge over night.
2. fry the ginger in oil until fragrant
3. add chicken. Cook chicken until outside is brown.
4. add remaining soy sauce into chicken. Cover with lid, and cook over low heat for 15 minutes.
5. add water and taro. Cover with lid, and cook for another 15 minutes.

Serve! This will be the most fragrant chicken you have ever made.
