



Korean Spicy Chicken Stew

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 whole chicken (get pre-sliced ones from Perdue)
- 2 medium size potatoes
- 1/2 large onion
- 3 long hot green pepper (use 2 if you're suffering from GERD)
- 1 scallion
- 1/3 carrot or use 7 baby carrots

For Sauce:

- 2 tbs Korean red pepper power (get it from local Asian grocery or Hmart.com)
- 1 tbs maltose syrup
- 2 tbs minced garlic
- 2 cups water
- 3 tbs soy sauce

Instructions

1. Wash the chicken and put them into a pot about 12 inch depth)
 2. Prep potatoes, onion, hot pepper, scallion, and carrot into bite size. (pref. 2 * 2)
 3. Get a medium size bowl and mix all of the sauce ingredients. (no lump !!!)
 4. Then place 2 + 3 into 1 and stir them well
 5. Place the pot on a stove in medium heat setting
 6. When it starts to boil then cover and reduce heat to simmer for about 20-30 mins. (stirring occasionally)
 7. Serve with a glass of Chianti (or you can try korean so-ju)
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