



Char-Sui Chicken Cheat

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 4 chicken thighs or drumsticks (with skin is tastier!)
- 6 large tbsp pre-made char sui sauce
- 3 tbsp honey
- 4 large tbsp soy sauce
- 1 tbsp groundnut oil

Instructions

- 1) The night before, get a large bowl or tupperware box and pour in the char sui sauce, honey, soy sauce and oil. Mix it all up!
- 2) Put in your chicken pieces and give them a marinade bathing
- 3) Cover and put in the fridge overnight
- 4) Preheat oven to 190 degrees C
- 5) Place chicken skin-side down onto a foiled up oven tray – save any excess marinade
- 6) Roast for 20 minutes
- 7) Turn chicken over, pour any excess marinade onto the pieces and roast for 10 minutes
- 8) If they're not done, turn the tray around and roast for another 5-7 mins until the juice runs clear when you stick a knife through
- 9) Serve with rice and fried lettuce