



# Grilled chicken thighs with sweet vinegar

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 2 large chicken thighs, chopped
- 1/2 teaspoon of curry
- 1/2 teaspoon of potato starch

Sauce:

- 1 cinnamon stick, crushed
- 1 tablespoon of dried lemon grass
- 4 star anise, crushed
  
- 1/2 teaspoon of cardamom
  
- 1 teaspoon of grated ginger
- 1 onion, chopped
- 3 cloves of garlic, minced
  
- pinch of ground pepper
- 2 tablespoons of honey
- 1 teaspoon of tamarind paste mixes with 2 tablespoons of water
- 200 ml of Chinese dark sweetened vinegar

## Instructions

1. Sprinkle chicken thighs pieces with curry and potato starch. Leave for 30 minutes.
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2. Grill chicken thighs till golden brown.
  3. Heat 1 tablespoon of olive oil and fry cinnamon stick, dried lemon grass, star anise, cardamom, grated ginger, minced garlic and chopped onion.
  4. Add chinese dark sweetened vinegar, honey and dissolved tamarind paste, mix well.
  5. Bring sauce to boil and add grilled chicken thighs.
  6. Simmer 5 minutes. Season with salt and pepper according to taste.
  
  7. Serve with spring onion.