

Spicy Korean Chicken Stir-Fry

This Spicy Korean Chicken Stir-Fry is a quick and flavorful dish, perfect for a busy day. Tender chicken is tossed with vibrant vegetables and a spicy gochujang sauce, delivering an authentic taste of Korea right to your table.



Main Dish

Korean

25 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 150g boneless chicken thigh, cut into bite-sized pieces
- 1 tablespoon gochujang (Korean chili paste)
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1/2 tablespoon honey
- 1/2 cup bell peppers, sliced (any color)
- 1/2 cup zucchini, sliced
- 1 clove garlic, minced
- 1 teaspoon ginger, minced
- 1 green onion, chopped (for garnish)
- Sesame seeds (for garnish)
- Cooked rice (for serving)

Steps

- 1 In a bowl, mix gochujang, soy sauce, sesame oil, and honey to create the marinade.
- 2 Add the chicken pieces to the marinade and let it sit for about 10 minutes.
- 3 Heat a non-stick skillet over medium-high heat and add the marinated chicken. Cook for about 5-7 minutes, until browned and cooked through.
- 4 Add the garlic and ginger to the pan, stirring for 1 minute until fragrant.
- 5 Toss in the bell peppers and zucchini, cooking for another 3-4 minutes until the veggies are tender but still crisp.
- 6 Serve the stir-fry over cooked rice, garnished with green onions and sesame seeds.