

Sake, Garlic and Ginger Chicken with Broccolini

Ingredients to serve 6:

- 12 Tbs. sake
- 12 Tbs. soy sauce
- ½ cup granulated sugar
- 2-4 Tbs. vegetable or canola oil
- 4 bone-in skin on chicken breasts (if large, cut in half)
- Kosher salt and freshly ground black pepper
- 2 lb. Broccolini, cut into 3" pieces
- 6 medium scallions, thinly sliced, white and green parts separated
- 6 medium cloves garlic, very thinly sliced
- 1 3-inch piece fresh ginger, peeled and shaved thinly

Directions:

Preheat oven to 350.

In a small saucepan, combine the sake, soy sauce, and sugar and heat on low, stirring until the sugar dissolves then set aside.

Heat the oil in a 12-inch skillet over medium-high heat until simmering hot. Pat chicken dry and season both sides with salt and pepper, and cook, flipping once, until golden brown on both sides, 3 to 4 minutes per side.

Transfer chicken to a an oven proof pan (reserve skillet) and place the chicken in the oven for an additional 30 minutes until cooked through.

When the chicken is almost done, reheat the skillet and place the broccolini, scallion whites, garlic, and ginger in the skillet with the juices from chicken and cook on medium heat stirring frequently for about 2 minutes. Add sake mixture and bring to a simmer.

Remove chicken from oven and arrange the chicken on top of the broccolini. Cover and cook for a few more minutes, over medium heat, until broccolini is tender.

To serve, sprinkle with scallion greens, drizzle sauce over chicken and serve over brown rice.

*recipe adapted from *Fine Cooking*

