

INGREDIENTS

3/4 cup dark brown sugar	1 tsp. vegetable oil
1/3 cup cold water	8 boneless, skinless chicken thighs, quartered
1/3 cup fish sauce	2 fresh jalapeño peppers, seeded and sliced
1/3 cup rice vinegar	1 bunch green onions, chopped
1 Tbsp. soy sauce	fresh cilantro sprigs, for garnish
4 cloves garlic, crushed	
1 Tbsp. fresh grated ginger	

DIRECTIONS

1. Whisk brown sugar, water, fish sauce, rice vinegar, soy sauce, garlic, and ginger in a bowl until brown sugar is completely dissolved, about 1 minute. Set aside.
2. Heat oil over high heat in a skillet. Stir in chicken.

Continued...

RECIPE: Caramel Chicken

SERVINGS: 4

RATE IT: ★★★★★



DIRECTIONS

Caramel Chicken

3. Pour 1/3 cup of the brown sugar mixture over chicken; cook and stir until the brown sugar mixture has a syrup-like consistency, 6 to 7 min.
4. Pour in the remaining brown sugar mixture; cook until chicken is tender and no longer pink inside, about 5 min.
5. Stir in jalapeños and green onion; cook until warmed through, 2 to 3 min.
6. Garnish with cilantro and serve.