



## FIVE-SPICE CHICKEN

- 1/3 cup peanut oil
- 1/3 cup soy sauce
- 2 tbs brown sugar
- 1 1/2 tbs grated fresh ginger
- 3 garlic cloves, crushed
- 1/2 tsp turmeric
- 1 tsp Chinese five-spice powder
- 1/2 tsp chilli powder
- 1.5g chicken pieces
- 1 bunch choy sum, washed and cut into 7cm lengths (see note)
- Steamed rice, to serve



Combine oil, soy sauce, sugar, ginger, garlic, turmeric, five-spice and chilli powder in a large bowl. Add chicken and stir until well-coated. Cover and refrigerate for 4 hours or overnight to marinate.

Preheat oven to 190°C. Place marinade and chicken pieces (skin-side up) in a baking dish. Bake for 40 to 45 minutes or until chicken is cooked through.

Bring a large saucepan of salted water to the boil. Add choy sum and cook for 1 minute or until bright green and tender. Drain. Serve with chicken and steamed rice.

