



SPOTLIGHT RECIPE

CANTONESE-STYLE CHAR SIU CHICKEN WITH GINGER STEAMED CABBAGE AND CARROTS

This classic dish is a Caribbean- and Asian-inspired cuisine style, known for its red glaze and sweet-savory profile. The color should transition from a deep, burnt mahogany on the charred edges to a vibrant, rosy pink or red just beneath the surface, fading into the natural white/tan of the cooked chicken.

SERVES 6



ELEVATE
Stories That Affirm & Inspire

Chef Spotlight
Celebrating Foods of the World



For ingredients and cooking directions, please scan the QR code.

SPOTLIGHT RECIPE

CANTONESE-STYLE CHAR SIU CHICKEN WITH GINGER STEAMED CABBAGE AND CARROTS

INGREDIENTS

- 3/4 teaspoon Chinese Five Spice
- 1/4 teaspoon sesame oil
- 1/2 teaspoon oyster sauce
- 3/4 teaspoon hoisin sauce
- 1 tablespoon water
- 1 tablespoon ketchup
- 1 tablespoon soy sauce
- 1 tablespoon honey
- 3/4 teaspoon Sriracha sauce
- 2 1/2 pounds chicken, 8 cut
- 3/4 teaspoon canola oil
- 1/4 teaspoon black pepper
- 1 pound, 8 ounces green cabbage, shredded
- 4 fresh carrots, shredded
- 1 teaspoon fresh ginger root, grated
- 1/2 cup water
- 1/4 teaspoon salt

DIRECTIONS

In a bowl, combine the five-spice powder, sesame oil, hoisin, water, ketchup, honey, soy sauce and Sriracha. Mix well. Add the chicken and mix well. Let the chicken marinate in the refrigerator overnight.

Preheat the grill to 350 F or medium-high heat.

Remove the chicken from the marinade, draining off any excess sauce, and place the chicken in a medium bowl.

Toss with the canola oil and season with the salt and pepper.

Place the chicken on the grill, turning as needed about every 4 minutes.

Preheat the oven to 350 F. Cook the chicken for 20 minutes until the thermometer reads 165 F.

Place all ingredients in a pan over low heat. Cook for 15 minutes or until the cabbage and carrots are tender.

