KitchenBooQ

Andong Jjimdak (Braised Soy Chicken)

Serves: 4 | Cooking Time 1 hour 5 minutes | Level: Capable



INGREDIENTS

1 lb (450 g) boneless skinless chicken thighs, cut into 1-inch pieces
2 tbsp (30 ml) soy sauce
1 tbsp (15 g) gochujang
2 tbsp (25 g) packed brown sugar
2 cloves garlic, minced
1 tsp (5 g) freshly grated ginger
2 tbsp (30 ml) cooking mirin or dry sherry
1 tbsp (15 ml) sesame oil
8 oz (225 g) dried glass noodles (dangmyeon), broken into 4-inch lengths
1 large carrot, julienned
1 medium onion, sliced
2 oz (56 g) shiitake mushrooms, thinly sliced
3 cups (700 ml) water or low-sodium chicken broth
2 green onions, chopped
1/4 tsp black pepper

Notes
Swaps: Use bone-in chicken thighs for deeper flavor; increase simmer time to 45 minutes and remove bones before serving. Replace gochujang with extra soy sauce if you prefer a completely non-spicy version. Udon noodles or thick rice sticks can substitute for dangmyeon. Storage: Cool the dish completely within 2 hours of cooking and transfer to an airtight container in the refrigerator immediately; do not leave at room temperature. It keeps in the fridge for up to 3 days or freezes well for up to 2 months. When reheating, add a splash of water to restore sauce consistency and warm gently on the stovetop.

PREPARATION

1. Place dried glass noodles in a bowl and cover with warm water. Let soak for 20 minutes until soft, then drain thoroughly and set aside.

2. Heat sesame oil in a large Dutch oven or heavy-bottomed pot over medium-high heat. Add chicken pieces and sear until lightly browned on all sides, about 5 minutes. Transfer chicken to a plate.

3. In the same pot, add sliced onion and julienned carrot. Sauté for 3-4 minutes until softened. Stir in minced garlic and grated ginger, cooking for 1 minute until fragrant.

4. Add soy sauce, gochujang, brown sugar, and mirin to the vegetables. Whisk briefly to combine, then return the chicken and any accumulated juices to the pot.

5. Pour in water or broth. Bring to a gentle boil, then reduce heat to low, cover, and simmer for 20 minutes until the chicken is cooked through and tender.

6. Stir in soaked glass noodles and sliced mushrooms. Uncover and continue simmering for 10-15 minutes, allowing the sauce to thicken and coat everything evenly into a glossy glaze.

7. Season with black pepper and stir in chopped green onions. Remove from heat and serve immediately over steamed white rice.