Main dishes / United States

Sheet-Pan Gochujang Chicken and Broccoli

Chicken thighs roasted in a sticky, brick-red gochujang glaze that turns sweet, smoky and gently fiery at the charred edges, alongside broccoli florets that roast until their tips go crisp and nutty.

Time 40 min **Servings** 4

What you'll need.

- ☐ 45 g Gochujang (Korean chili paste)
- ☐ 20 g Honey
- ☐ 10 ml Toasted sesame oil
- ☐ 10 g Fresh ginger, finely grated
- ☐ 500 g Broccoli, cut into florets with peeled sliced stems
- ☐ 0 to taste Kosher salt
- ☐ 2 tsp Toasted sesame seeds
- ☐ 30 ml Soy sauce
- ☐ 15 ml Rice vinegar
- ☐ 3 cloves Garlic, finely grated
- ☐ 800 g Boneless skinless chicken thighs, trimmed
- ☐ 20 ml Neutral oil
- ☐ 3 stalks Scallions, thinly sliced

Let's make it.

01 Heat the oven to 425°F (220°C) with a rack in the upper-middle position. In a large bowl, whisk the gochujang, soy sauce, honey, rice vinegar, sesame oil, garlic and ginger until smooth. Transfer 3 tablespoons of the glaze to a small bowl and reserve for brushing later.

02 Pat the chicken dry, add it to the large bowl of glaze and toss until every piece is coated; let sit while you prep the broccoli (10 minutes is plenty). Toss the broccoli with the neutral oil and 1/2 tsp kosher salt. Line a rimmed sheet pan with foil for easier cleanup (lightly oiled). Arrange the chicken smooth-side up on one half and the broccoli spread out on the other half.

03 Roast for 18–22 minutes, flipping the broccoli once at the halfway point, until the chicken edges are charred in spots and the thickest piece registers 165°F (74°C) on an instant-read thermometer (thighs stay juicy up to about 175°F / 79°C). If the broccoli is browning faster than the chicken, pull it to a bowl early.

04 Brush the reserved glaze over the chicken. Switch the oven to broil and broil 1–2 minutes, watching closely, until the glaze bubbles. Rest the chicken 3 minutes, then slice. Toss the broccoli through the pan juices and scatter everything with scallions and sesame seeds. Serve with rice.

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Servings are an estimate; check quantities in the source recipe.
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