

More than 1 hour

Serves 4

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Ingredients

Sweet miso sauce:

- 1½ cups (375ml) chicken stock
  - ¼ cup (60ml) dark brown sugar
  - 2 Tbsp (30ml) miso paste (see Cook's Note)
  - 2cm knob fresh ginger, grated
  - 1 Tbsp (15ml) sesame oil
  - 1 Tbsp (15ml) soy sauce
  - 1 Tbsp (15ml) rice vinegar
  - 2 Tbsp (30ml) honey
  - 1 tsp (5ml) chilli flakes
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- 2 Tbsp (30ml) oil
  - 8 (1-1.2kg) chicken thighs (drumsticks work well too)
  - 2 (700g) sweet potatoes, cut into thick rounds
  - Handful fresh coriander
  - Steamed pak choy (or green veg of choice), for serving

Method

1. Preheat oven to 180°C.
2. Combine sweet miso sauce ingredients.
3. Heat oil over medium heat in a casserole pan.
4. Season chicken and brown on both sides.
5. Tuck sweet potato rounds between chicken and pour sauce over.
6. Bake uncovered for 40 minutes, or until sauce is sticky and chicken is cooked through.
7. Garnish with fresh coriander and serve with pak choy (or other greens) on the side.

### **COOK'S NOTE**

If you don't have miso paste, substitute with tahini (sesame seed paste), Marmite or Bovril, or a mixture of 1 Tbsp (15ml) each fish sauce and soy sauce.

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