

Easy Bourbon Chicken



In the mood for takeout? Try this recipe for Easy Bourbon Chicken for a DIY takeout that is delicious and simple to make!

Ingredients

For the chicken:

- 1 1/2 pounds boneless skinless chicken breasts, sliced into bite-sized pieces
- 1 1/2 tablespoons cornstarch
- 1/4 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 3 tablespoons vegetable oil, divided
- 3 cloves garlic, minced
- 1 tablespoon grated fresh ginger

For the sauce:

- 1/2 cup water
- 1/2 cup reduced-sodium soy sauce
- 1/4 cup bourbon
- 1/4 cup reduced-sodium chicken broth
- 3 tablespoons apple juice
- 2 1/2 tablespoons ketchup
- 1 tablespoon rice vinegar
- 1/2 cup packed light brown sugar
- 1/4 teaspoon onion powder
- 1/4 teaspoon red pepper flakes

To thicken the sauce:

- 1 tablespoon cornstarch
- 1 1/2 tablespoons cold water
- Optional toppings: green onions, sesame seeds

Directions

1. Add the chicken, salt, pepper, and cornstarch to a mixing bowl, then toss to combine well.
2. Combine the sauce ingredients in a separate mixing bowl, whisking well. Set the mixture aside.
3. Add 1 1/2 tablespoons vegetable oil to a large skillet, and heat over medium-high heat. Once the skillet is hot, add half the chicken and cook for 2-3 minutes, without stirring.
4. Flip the chicken over or stir, and cook for another 2-3 minutes. Remove the chicken to a plate, and repeat with the remaining oil and chicken. Remove the second batch of chicken to a plate.
5. Add garlic and ginger to the same skillet, and cook for about 30 seconds, until fragrant.
6. Pour in the mixed sauce ingredients. Bring to a low boil, then add the chicken back to the skillet, stir, reduce the heat to medium-low, and simmer for about 7-10 minutes until the sauce is thickening and reducing.
7. Mix the cornstarch and water in a small bowl until the mixture is smooth, then stir it into the sauce.
8. Cook for another few minutes, until the sauce is thickened and coats the back of a spoon.
9. If desired, serve immediately with white rice and garnish with sliced green onions and a sprinkle of sesame seeds (optional).