



P.F. CHANG'S  
HOME MENU

## HONEY GLAZED SOY POACHED CHICKEN

Juicy, tender chicken poached in a flavorful soy broth and finished with a honey-soy glaze

30 MINUTES  
PREP TIME

50 MINUTES  
TOTAL TIME

8 SERVINGS  
(1/2 POUND CHICKEN EACH)

### INGREDIENTS

1 tablespoon vegetable oil

1 2-inch piece fresh ginger, peeled and cut into coins

5 green onions, cut into 1-inch pieces

3/4 cup rice wine (sake) or dry sherry

5 cups water

1 bottle (10 oz each) P.F. Chang's® Soy Sauce

1/2 cup granulated sugar

4 pounds chicken pieces, skin on

2 tablespoons honey

### NUTRITION INFORMATION

Amount Per Serving % Daily Value\*

Calories 282

**Total Fat** 15g 24%

Saturated Fat 4g 20%

**Cholesterol** 78mg 26%

**Sodium** 422mg 18%

**Carbohydrate** 8g 3%

Dietary Fiber 0g 1%

Sugars 7g 1%

**Protein** 25g 50%

Vitamin A 4% • Vitamin C 37% • Calcium 2% • Iron 8%

\* Percent Daily Values are based on a 2,000 calorie diet.

### DIRECTIONS

#### STEP ONE

Heat oil in 5-quart saucepan or Dutch oven over medium-high heat. Add ginger and green onion and cook until lightly browned, about 3 minutes. Stir in wine; bring to a boil and cook until alcohol has reduced, about 3 minutes. Stir in water, soy sauce and sugar; bring to a boil. Remove 1 cup of poaching liquid and pour into a small pot. Add chicken pieces to large pot; cover and gently simmer 25 to 35 minutes, removing pieces as they are done (165°F).

#### STEP TWO

Meanwhile, heat reserved poaching liquid to a boil. Boil until liquid has reduced to 1/4 cup, about 15-20 minutes. Stir in honey; set aside to cool and thicken to a glaze.

#### STEP THREE

Preheat broiler to HIGH. Place a baking rack inside a rimmed baking sheet. Place chicken pieces skin-side-up on rack. Brush chicken with honey-soy glaze. Broil 5-7 minutes or until glaze is sticky, chicken is browned and skin is crisp. Serve.

#### COOK'S TIP

A whole chicken will weigh about 4 pounds and consist of one split breast, two drumsticks and two thighs. For a beautiful presentation, remove the bone from the breast before poaching and slice after cooking and browning. Recipe can also be made with your favorite mix of chicken pieces in place of a whole chicken. If you have a convection oven, finish chicken at 400°F for 7-10 minutes to crisp and brown the skin instead of placing under the broiler.